YOU ASKED FOR IT! MORE LIGHTENED-UP RECIPES THAN EVER (P. 75)

DOUBLE ISSUE

# EVERY DAY with RACHAEL RAY

## 100% grilling!

burgers
pizza
chicken
steak
ribs

+ The Best Grill for YOU

## SUPERMARKET CHEAT SHEET

How to **Save**, When to **Splurge**

**482** RECIPES, TIPS & TRICKS

## 4th of July SPECIAL

Best Eats in Every State

## SUMMER HOT LIST

Faster Recipes!
Cooler Parties!
**and more!**

all-new **30-MINUTE MEALS**

RECYCLED PAPER

EVERY DAY with RACHAEL RAY

# june/july 10

## ON THE COVER

**COVER PHOTOGRAPH BY JIM WRIGHT;** food styling by Tracey Seaman; prop styling by Philippa Brathwaite; wardrobe styling by Jane Harrison-Fox; hair by Carrie Fernow; makeup by Kim White at kimwhitemakeup.com; manicure by Patricia Yankee for Red Stylists; top by Candela; jeans by AG Adriano Goldschmied; earrings by Double Happiness Design.

p176

**Grilling!** Nothing says "summer" louder—except maybe that steak on the cover. As it spells out, this is our start-to-finish, 100% all-grilling issue. We've got the best fire-kissed flavors ("Eternal Flame," page 105) and smokin' summer parties ("Free-for-All," page 156, and "Reach for the Stars," page 171). We're also turning up the heat on the old "charcoal or gas?" debate ("The *Every Day* Field Guide to Grills," page 25). Just don't expect us to take sides: The way we see it, the more grilling, the better.

FIND IT *FAST*!

## if you want...

### ...cooking tricks

132

131

142

### ...to save $$$

64

91

60

### ...personal time

158

38

153

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# bookmark it!

*Every Day with Rachael Ray* June/July 2010

## 100% grilling!


13 **RACH'S NOTEBOOK**

17 **TALK**

25 **THE *EVERY DAY* FIELD GUIDE TO GRILLS** Learn the best ways to keep the home fires burning.

33 **YUM**

55 ***EVERY DAY* FAVES**

63 **SUPERMARKET 101** Ace the meat counter.
- GET FRESH Blueberries
- TASTE TEST Veggie Burgers

75 **GOOD FOR YOU** Grilled Sandwiches

82 **OLD SCHOOL...NEW SCHOOL** Barbecue Ribs

85 **$10 SPOT** Dinners for 10 Bucks (or Less)

94 **MUCHO GUSTO** Steak à la Chorrillana

97 **BASIC INSTINCTS** Grilled Creamed Corn

105 **ETERNAL FLAME** Grilled chicken just became your specialty.

117 **TOP THAT** Wake up your taste buds with these bold condiments.

124 **30-MINUTE MEALS**

132 **50 ON A STICK** We've got enough kebab ideas to last you all summer long.

142 **NO-RECIPE ZONE** Grilled Pork Tenderloin with Quick Pickled Slaw

144 **BURGER OF THE MONTH** Club Burger Sliders with Avocado-Ranch Dressing

153 **FAMILY MATTERS** French Onion Grilled Pizzas

154 **SWEET SPOT** Grilled Gingerbread S'mores Cake

156 **FREE-FOR-ALL** Break free from grill duty with this easy seafood feast...

171 **REACH FOR THE STARS** ...or party by moonlight with a grown-up grilled dinner.

178 **PET FRIENDLY** Grilled Red, White and Blue Cheese Doggie-dilla

180 **GRILLING IN THE OFF-SEASON** Get ready for fall, winter (really!) and spring.

186 **CELEB GRILL** Guy Fieri

190 **RECIPE INDEX**

192 **10 THINGS WE'VE LEARNED ABOUT GRILLING** Be sure to read our parting words of wisdom!


**take a bite outta life!**

EVERY DAY with RACHAEL RAY

# june/july 10

p29

Taking a grill's temperature is easy: If you can hold your palm a few inches above the grate for 4 seconds, the **fire's at medium heat**; 3 seconds means it's at high.

p184

Shrug off **summer showers** (and spring ones, off-season)! You can grill chicken legs and thighs with the lid closed—ideal for drizzly days.

## 4 shortcuts

p145

**THE *EVERY DAY* MENU PLANNER**

1 SHOPPING TRIP = 7 DINNERS

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

p160

Lose the linens: Set the **table with brown paper**, taped to the underside of the table. After dinner, unwrap and toss the mess in the trash.

p68

Control costs and quality by grinding your own beef in the food processor: It'll save you about 10 percent. (Using chicken, turkey or pork can push **savings up to 30 percent**.) Just cut meat into chunks before grinding.

## coming up

Want a glimpse into the future? **Here are some things you'll learn this time next month:**

### bumper crops

How to save all those extra veggies that exploded from your garden

### FILL 'ER UP

Everything you need to take the best road trip ever

### Summer Lovin'

What Rocco DiSpirito did—and ate!—at his summer party

**CORRECTION** Our bad! We forgot to credit Joe McKendry for his amazing illustrations in "A Fish Hater's Guide to Loving Fish" (April 2010).

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# Our Site, Your Way

Get more at rachaelraymag.com/june.



## what we're psyched about this month

**1**

**Um, hello? Grilling!**

All of our news didn't fit in print, so we packed tons more grilling content online to give you a whole summer's worth of outdoor party menus, grill-friendly recipes, and how-to videos and tips.

**2**

**Dad!**

Flip through our Father's Day gift guide and find cool stuff (like this Junk Food Clothing tee) for all those non-golfing, non-tie-wearing superhero dads out there.

**Tomatoes. Peaches. Fresh herbs. Yum.**

It's easier than ever to buy seasonal, local produce with our new Get Fresh guides, which show what to look for at the market and offer great recipes to try. And while it's a no-brainer to pick up, say, basil, we've also got tips on how to find and use 12 of our favorite fresh herbs.

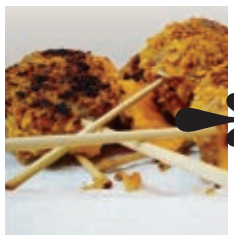
**3**

**YOUR FUNNIEST FAMILY PHOTO CONTEST WINNER!**

We saw lots of goofy faces in our contest, but the attitude in this candid photo made us smirk. Says winner Penny Brassfield, of Tulare, California, "The kids were digging around in the mud looking for fool's gold, but my niece Rachel wanted nothing to do with it. We still tease her about it to this day!"

**NEXT UP**, we want to see Your Best Outdoor Party Photo! The winner will receive three Fujifilm XP10 digital cameras in green, black and silver, and the 10 runners-up will each receive one Fujifilm XP10 digital camera. Start partying!

## ate it? rate it!



**"The prep for Turkey Burger 'Drumsticks' is a li'l messy, but the results are worth it. These are fantastic!"**

—RANDI

Post your own pics in our photo galleries and tell us why the dish was a hit, and we might run your picture and quote in an upcoming issue!

## giveaway

If you're looking for a sizzling good deal, you're in luck! We're giving away prime meats from Omaha Steaks: Five winners will each get their hands on a family pack, valued at $185 and containing eight filet mignons and 16 Omaha Steaks burgers. Enter to win at rachaelraymag.com/june.

No purchase necessary to enter or win the Your Best Outdoor Party Photo Contest or Omaha Steaks Sweepstakes. Purchase will not improve your chances of winning. Contest and sweepstakes are open to legal residents age 18 or older of the U.S., its territories and possessions. Contest begins at 12:00 p.m. (EDT) on May 18, 2010, and ends at 12:00 p.m. (EDT) on July 13, 2010. Sweepstakes begins at 12:01 a.m. (CDT) on May 6, 2010, and ends at 11:59 p.m. (CDT) on July 1, 2010. To enter and for official rules for this contest and sweepstakes, visit rachaelraymag.com/june. VOID WHERE PROHIBITED. Contest sponsored by The Reader's Digest Association, Inc., the publisher of *Every Day with Rachael Ray.*

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7 Days Dinners

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# Welcome to Our First-Ever 100% Grilling Issue!

**YOU'RE MAD ABOUT GRILLING!**
**Every year you ask us for more. How does 100% sound? And just for fun, we weighted each page based on the quantity of grilling recipes and tips. Check out our "You Are Here" ticker below and throughout the magazine.**
**How much of your summer do you spend grilling? Take our poll at rachaelraymag.com/june.**

I have to admit, I prefer the flavor of burgers and about everything else cooked on a cast-iron skillet or a stovetop. I don't have an enormous amount of grilling experience because unless my husband's home, I don't even turn it on. I don't like hot days to begin with, and while I can take the heat of a kitchen, I just can't take the heat of a grill. That being said, all of my recipes in **30-Minute Meals** (page 124) can be made either on the grill (by John) or indoors in the shade (by Rachael)—your pick!

When it comes to grilling, the most knowledgeable grill chef and meat master on the planet is Adam Perry Lang. We're lucky enough to feature his tips and tricks in **Yum** (page 34). He has tons of great advice on how to keep lean meats moist, the best barbecue sides and more. So it comes as no surprise that he has written the most definitive book on barbecue I've ever laid my eyes on: *BBQ 25*, a collection of 25 easy, "surefire" recipes. His step-by-step instructions will bring out your inner grilling rock star.

Since grill season is about hanging out with your friends,

Stylists set up for our grilled chicken story, "**Eternal Flame**" (page 105). Turn for more behind-the-scenes pics from this issue.

PORTRAIT BY JIM WRIGHT; FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY PHILIPPA BRATHWAITE; WARDROBE STYLING BY JANE HARRISON-FOX; HAIR BY CARRIE FERNOW; MAKEUP BY KIM WHITE AT KIMWHITEMAKEUP.COM; MANICURE BY PATRICIA YANKEE FOR RED STYLISTS; TOP BY CANDELA; JEANS BY AG ADRIANO GOLDSCHMIED; EARRINGS BY DOUBLE HAPPINESS DESIGN.

0% 1% 100%

YOU ARE HERE



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**Left:** "Top That" photographer checks the mustard photo on-screen. page 117

**Left:** Editorial and art staff warm up while shooting the party stories in "sunny" California. pages 156, 171

**Right:** Prop stylist assistant Angharad Bailey creates a lawn for "Eternal Flame." **Below:** Chicken waits to be prepped by food stylists. page 105

**Right:** Prop stylist Dane Holweger sets the table for "Reach for the Stars." page 171 **Below:** Props for 30-Minute Meals. page 124

**Left:** Daisy Martinez and Christina Stanley-Salerno at the grill for Mucho Gusto. page 94 **Right:** Marcus Nilsson shoots 30-Minute Meals. page 124

Guy, our first "Celeb Grill" subject, chills out in his yard. page 186

**Above:** Checking the gingerbread for Sweet Spot. page 154

SWEET SPOT AND MUCHO GUSTO, STEPHEN SCOTT GROSS; CELEB GRILL, JAMES BAIGRIE; COVER SHOOT, JIM WRIGHT.

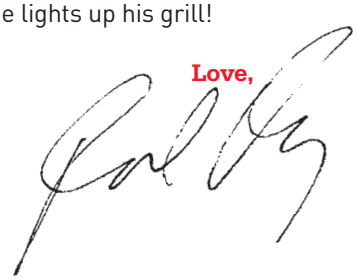
Photographer's assistant Mike Henry, photographer David Tsay, prop stylist Dane Holweger and deputy art director Jaclyn Steinberg shoot "Free-for-All." page 156

Susan Spungen styles kebabs for "50 on a Stick." page 132

check out **Supermarket 101** (page 68) to spend some time with another good friend of mine, Ray Venezia, the master of the meat counter at Fairway Market in New York City. Ray sure knows his way around the meat case, and he'll turn you into one savvy shopper. He gives you the lowdown on the best-tasting ground beef, plus the supermarket meat sales you shouldn't miss and the ones to skip. Thanks, Ray!

We love all of our Celeb Fridge guests, who open their homes—and their lives—to us. This month, Guy Fieri turns up the heat with **"Celeb Grill"** (page 186)—just wait till you see how he lights up his grill!

Love,



Food stylist Cyd Raftus McDowell makes the doggie-dilla for **Pet Friendly** (page 178).

Photographer's assistant Jim Moy stands in for Rach at the grill during the cover shoot.

Creative director's sketches for 30-Minute Meals. page 124

Props aplenty at the "Reach for the Stars" shoot. page 171

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## WE'RE ALL UP IN YOUR GRILLS

You have yourselves to thank for this all-grilling issue! We asked how often you grill during the summer; nearly half of you are out there several times a week! So we put out a call for your best tips, and you responded with creative tools, recipes and marinade ideas (the most popular topic by far). Once again, you've inspired us!

This sounds strange, but is seriously yummy and works for any kind of meat. I whisk together worcestershire sauce, italian dressing, crushed garlic and cayenne with grape jelly. That's right: **The jelly makes it sweet and tangy.** I bring a dozen copies of my recipe to potlucks because people always ask for it! —LESLIE ELLINGSON, Walnut Creek, CA

**Homemade teriyaki is the best marinade on the planet.** It's cheaper and better-tasting than the bottled stuff, and it's easy to make. Just combine a cup of soy sauce with a cup of mixed regular and brown sugar, 2 chopped green onions, 2 tablespoons oil and a bit of garlic and black pepper. Use it on anything—my faves are beef tenderloin and burgers. Yum! —DEBBIE NOCKERTS, Green Bay, WI

The secret to my marinade? Greek yogurt and dill. It's great for steaks or mixed into burger patties. **Everything comes out moist and flavorful!** —AMANDA MESI MCGUIRE, Savannah, GA

For more ideas on **MARINADES,** turn to pages 36 and 112.

**I spray pickle juice on bone-in, skin-on chicken and cook it on the grill on low heat for a long time, until cooked through.** —ANNETTE LAIRD, Felton, PA

I combine a package of Good Seasons italian dressing mix, 1 cup white wine and 2 tablespoons extra-virgin olive oil. I marinate veggies for an hour and chicken for up to 24 hours. **No matter what other recipes I try, this is my family's favorite!** Moist, flavorful and super-easy! —PAM RHEIN, Belgrade, ME

MARINADES, GETTY IMAGES.



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talk

I make smoky **artichoke dip that everyone loves**! Mix artichokes, mayo, freshly shredded parmesan cheese and italian dressing mix, then spread the dip onto baguette slices. I place them around the outer edge of my charcoal grill (I use soaked wood chips on the coals) and cover it. The dip melts and the bread toasts in less than 5 minutes! —TRISTINE FLEMING, Kenosha, WI

Cut endives in half lengthwise, brush them all over with olive oil, season with salt and pepper and crosshatch grill them. When the endive begins to wilt, remove and douse lightly with a good-quality balsamic vinegar. **It tastes just like the endive salad at the restaurant Maialino** in New York City. —AGITA GOLDBERG, Montgomery, NY

My go-to side dish is **marinated vidalia onion rings**. Cut 2 large sweet onions into thick slices. Place them in a ziplock bag and add olive oil, vinegar, red pepper flakes, chopped garlic, salt and pepper and marinate for at least an hour. Place some aluminum foil on the grates and grill the onions until they have nice char marks. —BRIAN MASSE, Rochester, NH

There's a **wine to match anything you can throw on a grill**. I like pinot noir with salmon, rosé with skewered chicken, sauvignon blanc with portobello mushrooms, shiraz with ribs, and zinfandel with hamburgers. —NATALIE MACLEAN, New York City

**We grill shell-on shrimp tossed in olive oil, lemon, garlic and cilantro, or we pop well-scrubbed raw clams in netting on the rack, and when they open we serve them warm with drawn butter, right there on our deck. We put a fan on low speed to discourage mosquitoes—it works!**

—KIM FLODIN, Brooklyn, NY

CLAMS, ISTOCKPHOTO.COM.



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Pizza on the grill can't be beat if made with the right equipment! Visit a garden center and **buy an oversize terra-cotta pot saucer**. Choose a thick, smooth one without any glaze or holes. Place it in your oven flat side up on the lowest heat, then gradually bump it up to the highest. Mist the saucer with oil, put your "pizza stone" on the grill and crank up the heat!

—GEORGE PANZITTA, Levittown, PA

**I buy a Burrito Supreme from Taco Bell and put it on the grill for 5 minutes on each side to give it a nice smoky flavor.**

—RICHARD BEAUM, New York City

Here is a **one-skillet breakfast**: Place a flat, lightly oiled griddle on the pit, get it hot and grill pieces of bread with their middles cut out. Crack an egg into each hole. On the side, grill sliced ham and fresh pineapple spears sprinkled with lime and chili powder.

—SHERYL DEROUEN, Warren, TX

My family loves big, beefy burgers. I use ground chuck 80/20 (a little fat never hurt anyone) and add A1 sauce, crushed saltines and milk or cream to keep the burgers moist. Then make sure the grill is hot, hot, hot! Put the burgers on, close the lid and walk away—don't touch, squish or turn them! **Leave the burgers alone for 5 minutes**, then flip them and close the lid again. Wait a few more minutes for medium-rare. Let the burgers rest for 5 minutes while you get your fixins ready. —SUZANNE BAYORGEN, Massena, NY

# What's for dinner?

Sign up for *30-Minute Meals and More Fast, Easy Recipes* and get new ideas every day in your inbox.

Best of all, its free!

RachaelRaymag.com/30


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talk

My husband and I love to fire up our old hand-me-down charcoal grill. **We throw everything on there: meat, seafood, veggies, fruit, sauces, even beans.** We wrap an oven-safe dish in aluminum foil and pour in a can of pork and beans, ketchup, mustard, barbecue sauce, worcestershire, diced onion, green pepper, garlic powder and honey. We don't measure, but we taste the beans as we go. (I don't even know why I own measuring cups!) We place the dish on indirect heat for 30 to 45 minutes and stir once in a while. Those are our grilled beans!
—DANIELLE HENSON, Birmingham, AL

My husband actually came up with this one: **Brush hamburgers with creamy italian dressing as they grill.** Yum! It adds such a nice flavor to the beef.
—KAREN PHIPPS, La Plata, MO

After years of overcooking foods on the grill, I went back to basics. **I now use an instant-read thermometer on everything.** I remove the food when it's still 10 degrees underdone, because it still cooks while it rests. No more well-done steaks or dry chicken breasts for us! —KATHY HEALEY, Manville, NJ

# take 5

¼ cup honey + 2 tablespoons wasabi powder + ¼ cup vegetable oil + 2 pounds extra-large shrimp, peeled and deveined + 2 tablespoons toasted sesame seeds

In a large bowl, stir together the **honey**, **wasabi** and 1 teaspoon salt until a paste forms; whisk in the **oil**. Add the **shrimp** and toss to coat. Refrigerate for at least 30 minutes. Thread the shrimp onto skewers. Preheat a lightly greased grill to medium. Add the shrimp skewers and cook, turning once, until pink and opaque, about 5 minutes. Transfer to a platter and sprinkle the **sesame seeds** all over.

**Do you make a great dish with five ingredients? Visit rachaelraymag.com/talk. Olive oil, salt and pepper are freebies.**

**grilled wasabi-honey shrimp**
—FRED & SARAH ZORN, Brooklyn, NY

RECIPE PHOTO BY KANA OKADA; FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY TIZIANA AGNELLO. WASABI POWDER, STOCKFOOD.COM; ALL OTHER INGREDIENTS, ISTOCKPHOTO.COM.



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# the EVERYDAY Field Guide to Grills

**Gear Up**
You'll never have to guess how hot (or cool) your coals are running with a **Dual Purpose Thermometer**. *$13, weber.com*

## read this before you buy

**1**) **Pick the right size for your space.** Jot down dimensions before shopping, so you can pick the largest grill to fit the space. Grills should be parked on nonflammable surfaces, such as concrete or stone, and in spaces where smoke won't be a nuisance (i.e., not near an open window, where it will stink up the house!).

**2**) **Give the grill a test-drive.** Shake it up, wheel it around, tilt it from side to side, kick the tires. The sturdier the grill, the more likely it will heat properly, and last.

**3**) **Choose a pricier name brand over a cheaper store brand—but not for the reasons you think.** Name brands are more likely to come with customer service, warranties and replacement parts. Cheaper store brands can switch manufacturers at any time. (Translation: no parts and labor support.)

PHOTOGRAPHY BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES.



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# TEAM **charcoal**

Competitive cooks wouldn't be caught dead near a gas grill—they believe charcoal lends a smokiness and caramelization that gas can't match. So if you're a fanatic for flavor and don't mind tending to your grill (charcoal can be a bit unpredictable), you've met your match.

## Lump Charcoal vs. Charcoal Briquettes

**(lump)**

**PROS**
All-natural
Ignites faster
Burns hotter

**CONS**
Burns out quicker
Costs more

**(briquettes)**

**PROS**
Less expensive
Burn longer
Consistent heat

**CONS**
Contain additives

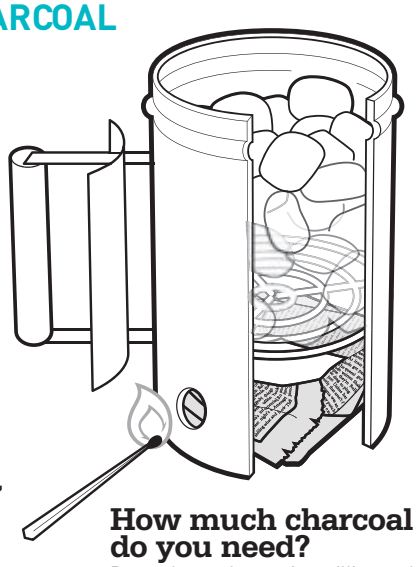
## THE FOOLPROOF METHOD FOR LIGHTING CHARCOAL

**1**) Fill a chimney starter with charcoal.

**2**) Loosely stuff crumpled newspaper underneath the mounted grate.

**3**) Light the newspaper from several directions.

**4**) Wait 20 minutes, then dump the lit coals into the grill.



**SMART MOVE** *Preheat briquettes until covered in gray ash, which indicates that they're ready and any additives have been burned off.*

### How much charcoal do you need?

Depends on what you're grilling and for how long. Start with a charcoal chimney load of lump charcoal or briquettes, ranging from 80 to 100 pieces, to fuel a standard 22½-inch kettle grill. If you don't have a chimney starter, fill the grill roughly one-third of the way.

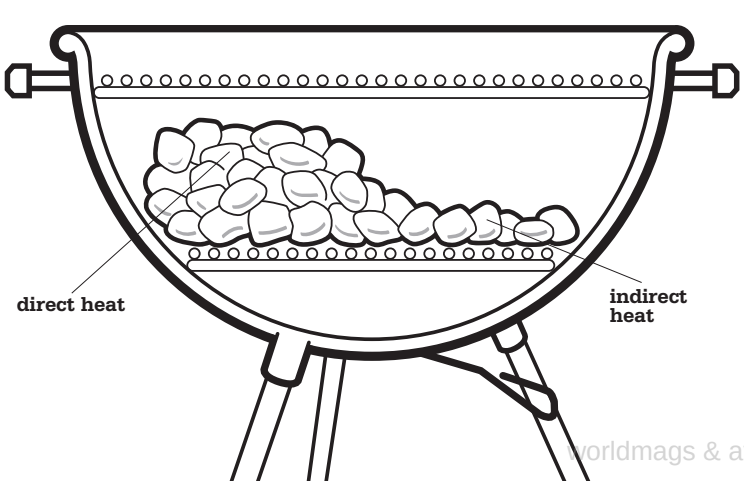
**FYI** *Lighter fluids are convenient, but they can give food a chemical taste. Blame the petroleum-based additives.*

## grilling over charcoal

**Controlling the heat is easy after a little practice. Anything that takes less than 20 minutes to cook (burgers and steaks) should be grilled over direct heat. Foods like ribs and potatoes, which take longer to cook, need to be finished over indirect heat, so that they can continue to cook without burning.**

### ARRANGING CHARCOAL FOR INDIRECT HEAT

Bank your coals against one side of your grill to create an area for **direct heat**; the side with fewer coals will contribute **indirect heat**.




### IF THE HEAT'S TOO HOT...

**1**) Use long-handled grill tongs or a fire poker to scatter the coals.

**2**) Close the bottom vents partway to starve the coals of oxygen.

**3**) Move the food to a cooler part of the cooking grate.

### IF THE HEAT'S TOO LOW...

**1**) Use grill tongs or a fire poker to bank or stack the coals.

**2**) Open the vents to allow more oxygen to flow through.

**3**) Light more charcoal in a chimney starter and dump it in when ready.

## our faves

**Weber Red One-Touch Platinum Charcoal Grill**
It's tricked out with two heat-resistant side tables, two char-basket holders and a lid-mounted thermometer. *$299, target.com*

**Brinkmann Green Gourmet Charcoal Grill and Smoker**
The front hinged door lets you convert the bi-level grill into a charcoal smoker. It's lightweight, too—only 28 pounds! *$59, lowes.com*

**Master Forge Heavy-Duty Charcoal Grill**
It has a built-in thermometer, an adjustable grate, and a cooking surface large enough to grill 45 burgers at once! *$199, lowes.com*

CHARCOAL BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES. ILLUSTRATIONS BY RYUMI.



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# TEAM **gas**

Sixty-six percent of American outdoor grillers have gas grills, and it's easy to see why: Just flip a switch, adjust a few knobs, and dinner is seared and served.

**Most gas grills are fueled by propane tanks.**
The average tank holds 20 pounds of fuel and has about 25 hours of average use, which you can track on its gauge. A gas tank keeps your grill mobile.

**If you own your home, think about converting your grill for a natural gas line.**
It's better for the environment and is cheaper than propane. Plus, you'll rarely risk running out of gas mid-barbecue. Trust us—it happens.* Call your hardware store or the grill's manufacturer for a simple converter kit that might require a wrench at most. Possible costs include extending the natural gas line to reach your grill. (Tip: When buying your grill, ask to have it converted for a natural gas line—most stores and manufacturers will do so at no extra cost.)

**SAFETY FIRST!**
*Always uncover a gas grill before preheating to release any gas that may have collected underneath.*

**SMART MOVE**
*Turn off a burner to create a space for indirect heat.*

**And when it does, pop the food into a 400° oven, finish it off and say nothing.*

## our faves

**Cook Number Black Porcelain Gas Grill**
This chef-inspired unit has a 10-setting cook system but uses only half the BTUs of traditional gas grills. *$1,500, outdoorrooms.com*

**Element by Fuego Dual Zone Gas Grill**
The vertically gifted grill has a dual-zone burner for direct and indirect heat, a hidden propane tank and rolling casters. *$449, amazon.com*

**Ducane Affinity 4100 Gas Grill**
Four stainless steel burners, electronic ignition, scratch-resistant work surfaces and a built-in lid thermometer make grilling easy. *$529, amazon.com*

PROPANE TANK BY LEVI BROWN; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES.


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# stovetop grill pans

Yes, you can get deliciously charred results while cooking indoors. It helps if you have the right pan.

**Mario Batali Chianti Panini Grill and Press**
The cast-iron pan can tackle grilling pressed sandwiches *and* thick cuts of meat.
*$90, amazon.com*

**Rachael Ray Blue Double Burner Griddle and Grill**
Use the ridged side to make perfect char marks, or flip it to the smooth side to cook eggs or pancakes. *$110, cooking.com*

**Le Creuset Caribbean Blue Square Grill Pan**
The deep, ribbed base sears food evenly and also separates it from fat for healthy cooking.
*$125, surlatable.com*

## KEEP IN MIND

**1**) Deep, wide ridges mean more caramelization and easier cleanup.

**2**) Sure, a pan with a large surface area takes up more room, but most people underestimate how much space they need when grilling.

**3**) High sides help prevent your stovetop from being splattered with grease.

# common ground

No matter your team, these tips apply.

### PREHEATING THE GRILL

Preheating keeps the grate naturally nonstick. Cover the grill and get it hot and toasty (above 400°) before grilling—about 15 to 30 minutes. Turn down the burners or rearrange the coals as needed to hit the right grilling temperature.

### CHECKING THE TEMP

If you can hold your palm a few inches above the grate for 4 seconds, the fire's at medium heat; 3 seconds means it's at high heat. Charcoal should also be lightly covered in gray ash.

### MANAGING FLARE-UPS

They will happen. Use long-handled tongs to move food to another part of the grill and wait for the grease to burn off.

### CLEANING THE GRILL

Scrub the cooking grate with a stiff wire grill-cleaning brush when the grate is warm (meaning preheat the grill or do it shortly after grilling). Besides being unsightly, a dirty cooking grate will stick to your food and cause unwelcome odors. Also, empty any vents to keep them from clogging up.

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**GRILLING ACROSS AMERICA**
Is this a great country or what? We hit the road to uncover the best summer eats and treats from all 50 states (and D.C., too!).

TEXAS

# lone star

If everything is bigger in Texas, this **burger from Robert Del Grande, executive chef of RDG + Bar Annie restaurant in Houston** *(1800 Post Oak Blvd., 713-840-1111)*, stays true to its pedigree: It's a half-pound patty packed with bacon and chiles, a huge helping of avocado-and-onion salad, and cheesy ranch sauce.

PHOTOGRAPH BY **LUCAS ZAREBINSKI**

## Jalapeño, Avocado and Bacon Burgers

**MAKES** 6
**PREP** 40 MIN (PLUS COOLING) **GRILL** 10 MIN

- 6 jalapeño chiles
- 6 slices bacon
- 3 pounds ground beef chuck
- Salt and pepper
- ½ cup (about 2 ounces) crumbled queso fresco
- ½ cup mayonnaise
- ¼ cup buttermilk
- 2 tablespoons extra-virgin olive oil
- 2 avocados, pitted and thinly sliced
- 1 bunch cilantro, chopped
- ½ onion, thinly sliced
- 6 hamburger buns, split

1. Preheat a grill to medium and place a cast-iron skillet on top. Add the chiles and cook until softened and the skin is charred, about 10 minutes. Transfer the chiles to a bowl, cover and let cool slightly. Remove and discard the stems, skin and seeds; finely chop the chiles.
2. Meanwhile, cook the bacon in the skillet until crisp. Discard all but 1 tablespoon of bacon fat; chop the bacon.
3. In a large bowl, combine the chopped bacon, the reserved bacon fat, the beef and half of the chiles. Form into 6 patties; season with salt and pepper.
4. In a medium bowl, combine the queso fresco, mayonnaise, buttermilk, 1 tablespoon olive oil and the remaining chiles. Season with salt and pepper, cover and refrigerate.
5. In another bowl, toss the avocados, cilantro, onion and remaining 1 tablespoon olive oil; set aside.
6. Grill the burgers, flipping once, for about 10 minutes for medium-rare. Just before the burgers are finished cooking, grill the buns until toasted, about 1 minute. Place a burger on each bun bottom, top with some of the avocado salad, drizzle with some of the queso fresco dressing and set a bun top in place.

**tip** Can't find queso fresco in your supermarket? Use crumbled feta or goat cheese instead.

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN.



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NEW YORK

## one-on-one with...

# adam perry lang

The classically trained chef and owner of New York City's Daisy May's BBQ U.S.A.—and one of Rach's best buds—is a modern-day urban cowboy.

—HOLLY EAGLESON

**You're from New York, which isn't exactly barbecue central. What made you fall so hard for the grill?**
It was a reaction to many years of calculated, manicured food. It was a desire to cook something so elemental simply by controlling a flame. Burning wood makes for incredibly flavorful food.

**Your new book, *BBQ 25*, is packed with tips on coaxing flavor from foods, even chicken. How do you keep lean meats moist?**
Brining. I use 3 tablespoons each of sugar and salt in a quart of water. Any more salt, and the meat will turn rubbery. I baste constantly. I'll even make a dressing to coat my cutting board: oil and lemon juice, lime juice or vinegar—or *agrodolce* (an Italian sweet-and-sour sauce)—and spices or herbs.

**What kinds of sauces do you like?**
I'm always looking to make flavors somewhat freaky, so for apple flavor, I use grated raw apple, apple juice, apple jelly. All these different layers together make the dish pop. I change the tired ingredients and find nicer sugars or splurge on better-quality molasses. But remember that people don't like to be surprised. You don't want to do teriyaki flavors when they're expecting South Carolina barbecue.

**What are some other good side dishes that complement barbecue?**
Baked beans. Prepare them in a cast-iron skillet on the grill, and they'll pick up a lot of indirect flavors. Coleslaws are great palate cleansers; I also like to vary the texture of the spices, like coarsely chopping caraway seeds—when you bite into them, they release flavor bombs like firecrackers.

RHODE ISLAND

Make your trek to the **Knorr Great Chowder Cook-Off** in Newport *(June 5, $25, newportwaterfrontevents.com)* even more worthwhile. Log on to **outside.in** to find news about neighborhood happenings so you can fit in a game or an art show between sampling bowls of chowder.

SOUTH CAROLINA

## PEARLS OF WISDOM

To South Carolinians, summer means eating mollusks, mollusks and more mollusks—especially around the May River, where the best oysters in the state are said to be found. **The folks at The Inn at Palmetto Bluff Resort in Bluffton celebrate the bounty every year with a Low Country oyster roast.** Can't make it? Try their simple method to grill a batch at home:

**STEP 1** Rinse the oyster shells in cool water. Place them in a burlap sack that's been soaked overnight, but isn't dripping, and tie closed with string.

**STEP 2** Place the filled sack on a hot grill, then cover and allow to steam for about 12 minutes, until the shells have opened. (Discard any that are still closed.)

**STEP 3** Pour them out onto a clean plate or paper-lined table and enjoy the oysters straight from the shell or doused with hot sauce and lemon juice.

## Weather or Not

**Backyard chefs across the country offer tips on outdoor cooking in all conditions.** —CHANTAL MARTINEAU

- FLORIDA Come summer, the Sunshine State has its share of **thunderstorms**. Use the grill as an outdoor oven during blackouts, says grill blogger Robyn Medlin (aka GrillGrrrl). "I roast meat in a cast-iron pan or cook veggies on aluminum foil with a splash of wine or lemon juice."
- ALASKA Al Levinsohn, chef-owner of Anchorage's Kincaid Grill *(6700 Jewel Lake Road)*, guards from **cold temps** by setting a heatproof platter on the grill to warm before serving. "I cook game or fish in cooler weather, since they're best at medium-rare," he says. "Just get a good sear on the outside."
- ILLINOIS On **windy** nights in Chi-town, Gary Wiviott, author of barbecuing guide *Low & Slow*, keeps cozy with long sleeves, a grilling buddy and (ahem) a little bourbon. Another tip: Choose foods that take about the same time to cook, so you don't have to keep opening and closing the cover.

TICKER ILLUSTRATION BY RYUMI. SPICES AND APPLE, ISTOCKPHOTO.COM; PAN, GETTY IMAGES.



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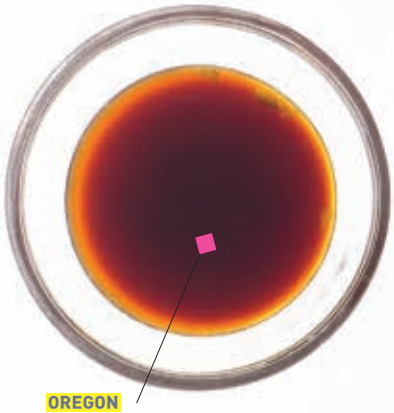
# sauced!

Let this idea marinate: Turn your favorite beverage into **the ultimate basting sauce**.

—ROBERT FIRPO-CAPPIELLO



OREGON

## White Wine Marinade

**CHEF LAUREL BIEGERT**
**Chef-owner of Mt. Ashland Inn, Ashland**

"I skip the so-called cooking wines and use a great local drinking wine instead," says Biegert. RoxyAnn Pinot Gris *($17)* has notes of pear and grapefruit, but this recipe works with any citrusy white.

**BEST FOR** firm-fleshed fish like salmon or tuna

¼ cup **soy sauce**, ¼ cup **RoxyAnn Pinot Gris**, 1 teaspoon each finely chopped **garlic** and finely chopped **fresh ginger**

NEW MEXICO

## Tequila Marinade

**CHEF ERIC DISTEFANO**
**Coyote Café, Santa Fe**

Good tequilas already have a balance of sweetness and acidity, but they taste even better with an extra kick of lime. Splash extra marinade over food just before serving.

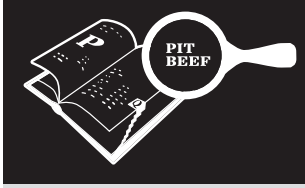
**BEST FOR** shrimp

1 cup **Santa Fe Tequila Company SilverCoin tequila**, 2 thinly sliced **jalapeño chiles**, 1 finely chopped **shallot**, 2 finely chopped **garlic cloves**, ½ cup each **olive oil** and **cilantro leaves**, the juice of 2 **limes**, ¼ cup **honey** and 1 teaspoon **sea salt**

MARYLAND

**PIT BEEF** *n.* **1:** Top round grilled low and slow until it's crusty outside and juicy inside **2:** Meat sliced thin and served on sub rolls with white onions "and as much horseradish sauce as you can stand," says Wayne M. Schafer, owner of Big Fat Daddy's Restaurant and Catering in Baltimore *(bigfatdaddys.com)* **3:** Baltimore's trademark barbecue dish

—ADAM BIBLE




KENTUCKY

## Bourbon Marinade

**CHEF ALBERT SCHMID**
**Author of *The Kentucky Bourbon Cookbook***

Bourbon lends a sweet, cinnamonlike flavor to meat, and it marries well with acidic fruit, tangy mustard and salty soy sauce, Schmid says.

**BEST FOR** pork, white-meat chicken

1 cup **orange marmalade**, ⅓ cup **dijon mustard**, ¼ cup each **bourbon** and **soy sauce**, 2 tablespoons **sesame oil**, 1 tablespoon finely chopped **garlic**

WASHINGTON

## Microbrew Marinade

**CHEF MARK FULLER**
**Co-owner of Spring Hill restaurant, Seattle**

"Red ales are hoppy and spicy enough to stand up to red meat, garlic and onions," Fuller says. Local versions are likely to have more nuance than mass-produced ones.

**BEST FOR** beef, dark-meat chicken

7 cups **Chopper's Red Ale** from Georgetown Brewing Company in Seattle, ¾ cup **brown sugar**, ½ cup **coarse salt**, 1 chopped small **onion**, 4 smashed **garlic cloves**, 3 tablespoons **dijon mustard**, leaves from 4 sprigs **thyme**, 1 **bay leaf**, pinch **crushed red pepper**

## Eat & Run Grilled Hamburgers

❶ VIRGINIA The owners of the truck Local SixFortySeven *(localsixfortyseven.com)* call it a "mobile farm-to-fork kitchen." You'll call it often for their **burger** *($10)*, cooked on a propane grill and adorned with cheese, pickled green tomato, mayo, stout mustard and ketchup (all homemade). ❷ MINNESOTA The **Heart Attack Burger** *($9)*—slathered with spinach-artichoke dip, thai chile sauce and cheddar—was named for the artichoke hearts in the spread, and began as a treat for the staff at Maverick's Wood Grill *(11328 W. River, Champlin, 763-576-8150)*. ❸ OHIO The **Fat Doug** *($8)*—piled with slaw, melted swiss and pastrami—is Iron Chef Michael Symon's homage to New York City, and one of the most popular orders at his Cleveland burger joint, B Spot *(28699 Chagrin Blvd., Woodmere, 216-292-5567)*. It also won the People's Choice award at this year's Burger Bash in Miami. (Rach loved it!)

ARKANSAS

## HELPING HANDS

Kids can get more from a cookout than just full tummies if you let them join in the fun, says Faith Anaya, founder of Kids Cook! Arkansas *(kidscookarkansas.com)*. —AMANDA WAAS

**Let them measure.** Ask them to help portion out spices for rubs or marinades. Just make sure they measure the spices over the sink, not the bowl.

**Have them prep veggies.** Give them corn ears to shuck, or have them crack the hard bottoms off of asparagus stalks.

**Make an assembly line.** Burgers are perfect for this, since they have so many layers. Hand out sets of rubber gloves and have the kids help form the hamburger meat into patties.

PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN. EAT & RUN ILLUSTRATIONS BY BRUCE HUTCHINSON; TICKER ILLUSTRATION BY RYUMI.



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# natural selection

Hard-core 'cue connoisseurs know that **smoking meat is the best way to get serious flavor** and tenderness. Stoke your fire with these regional ingredients. —CHRISTINE RICHMOND

**tip** Freeze leftover cobs in a plastic bag.

WEST VIRGINIA

## 1 Hickory Chunks

A Southern barbecue staple (the trees grow throughout the Southeast), hickory releases a robust, woodsy flavor best suited to pork shoulder or red meat like beef brisket.

**BEFORE USING Soak for 2 hours or overnight.**

**TO USE** On a charcoal grill, start your fire with hickory logs, or place hickory chunks over the coals just before cooking. For gas grills, smaller chips might work better: Place them in a smoker box or perforated tinfoil pouch and set on the grate.

IOWA

## 2 Corncobs

The state is known for its sweet niblets, but cobs impart their own flavor, says Kurt Michael Friese, chef-owner of Devotay restaurant in Iowa City. Using them for smoking lends a subtle sweetness to pork and chicken.

**BEFORE USING Soak for 1 hour or overnight.**

**TO USE** For a charcoal grill, place the cobs on the coals. If you're working with gas, wrap the cobs in perforated tinfoil and set them on the grate. Keep the lid closed.

VERMONT

## 3 Maple Planks

Like the sap that it exudes, maple wood gives a sweet and earthy flavor to foods. Use it to smoke ingredients that might pair well with the syrup, like pork, turkey and carrots.

**BEFORE USING Soak for at least 1 hour.**

**TO USE** Place the presoaked plank on your cooking surface and lay the ingredients right on top (do any desired searing or grill marks first). Close the grill to let the aromas concentrate.

UTAH

## 4 Cherry Chips

This state is one of the country's top cherry producers, and the smoke lends a woodsy, sweet scent that's good with duck, beef and salmon. (It may tinge foods slightly pink.)

**BEFORE USING Soak for 15 minutes.**

**TO USE** About 10 minutes before cooking, sprinkle cherry chips over the coals. On a gas grill, place cherry chips in a smoker box or perforated tinfoil pouch and set on the grate.

CALIFORNIA

## 5 Grapevines

Ninety percent of American wines are made in Cali—so there are plenty of trimmings to use for the grill, says Christine Hanna, president of Hanna Winery and author of the upcoming book *The Winemaker Cooks*. Heating the vines creates a nutty smoke that complements lamb.

**BEFORE USING Lay vines on newspaper for a month to dry, or buy them predried to reduce bitterness. Soak overnight prior to smoking.**

**TO USE** Bundle 20 or so pieces together with twine and place the bundle on the coals, grate or grill shelf; close the lid. Use low heat and keep a spray bottle of water on hand.

GEORGIA

## 6 Peach Wood

"We Georgians are proud of our peaches," says *Top Chef* finalist Kevin Gillespie, chef and co-owner of Woodfire Grill in Atlanta. Wood from the tree produces a tart-sweet smoke that's a good fit for pork, apples and onions.

**BEFORE USING Soak branches or chips for 2 hours.**

**TO USE** Add the wood to hot coals or, for gas grills, place the chips in a perforated tinfoil pouch on the grate. "It will smoke for about 15 minutes, so consider throwing in a second type of wood that will last, like hickory," Gillespie says.

## where to shop

*surlatable.com, bbqwoods.com, amazon.com, grillingwood.com*

PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN.



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## Eat & Run Grilled Hot Dogs

CONNECTICUT

1 Dougie's owner Rock (who has "no last name, like Madonna") got the idea for this **giant hot dog** from his nephew, who spotted a dog at a county fair that was "as long as a child's arm." Rock designed a spectacular wiener, 2 feet of pork and beef that he nestles in a custom bun *($8)*. It comes charred and topped with "sassy relish," made of bell peppers and spices. The gimmick attracts the masses—people who plan to share but often change their mind after one bite. *(2525 Berlin Turnpike, Newington, 860-666-6200)*

2 NEW JERSEY **Sharon DeMuro and her son, Bubba, co-owners of Bubba's Dog House, invented the Boardwalk Dog *($6)*, a charred, 9-inch wiener topped with a Jersey Shore-inspired mess of onions, peppers and potatoes.** *(Summer location: 1205 Boardwalk, Seaside Heights, 201-600-2425; regular location: 356 Valley Brook Ave., Lyndhurst, 201-460-3647)*

3 ARIZONA The **Sonoran hot dog** *($2)*—a bacon-wrapped wiener resplendent with salsa verde, beans, chopped onions and tomatoes, mayo and mustard—is a close-to-the-border eccentricity served all over Arizona. For a grilled, seriously sloppy rendition, fans make a special trip to Taqueria La Esquina *(corner of S. Sixth Avenue and Irvington Road, Tucson)*.

top dog 1

It just keeps going!

PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN. EAT & RUN ILLUSTRATIONS BY BRUCE HUTCHINSON.

NEVADA

## BACKWARD BURGER FLIP

Show off with this trick from Joshua Nemerow, flair bartender at Harrah's Las Vegas.

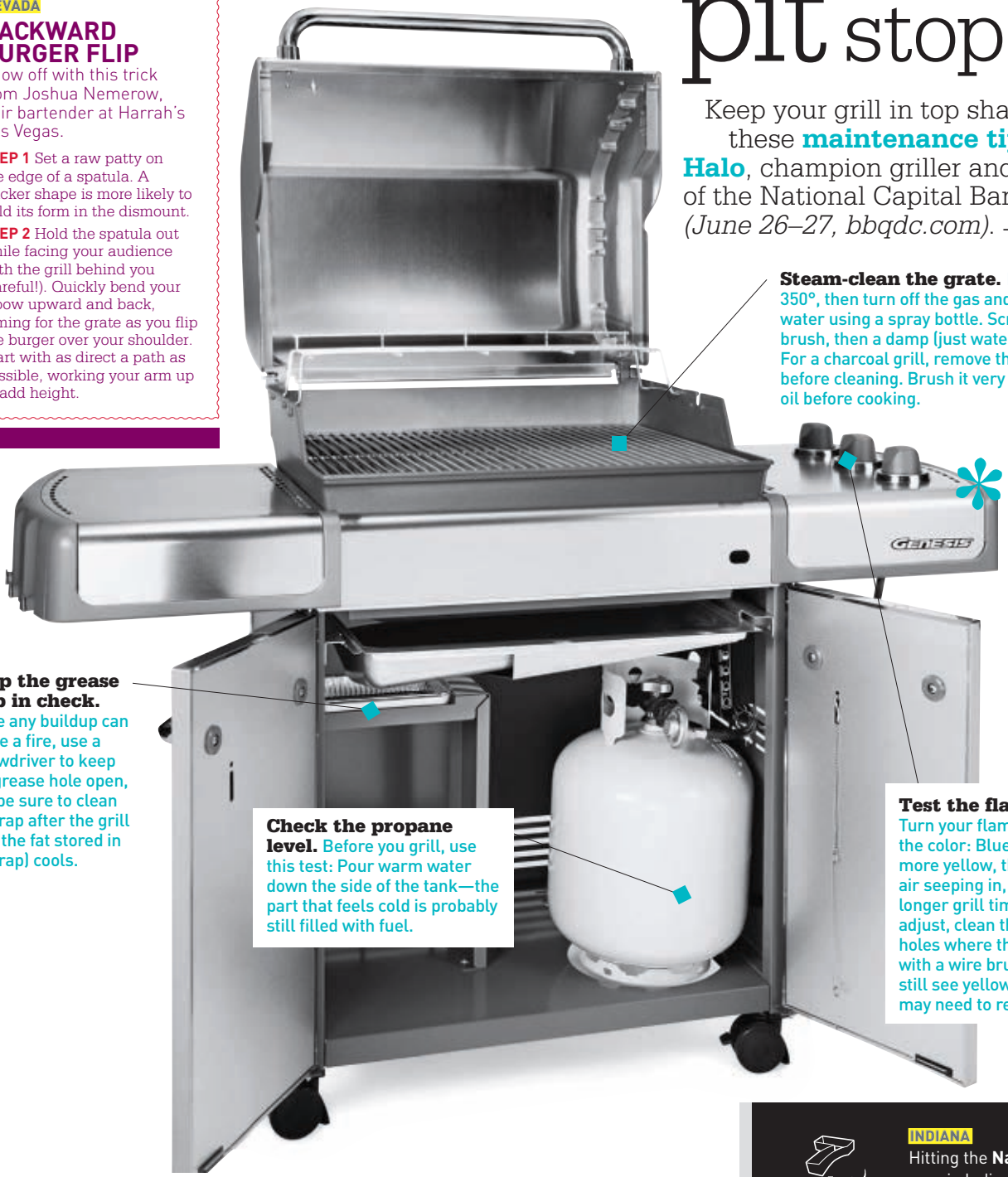
**STEP 1** Set a raw patty on the edge of a spatula. A thicker shape is more likely to hold its form in the dismount.

**STEP 2** Hold the spatula out while facing your audience with the grill behind you (careful!). Quickly bend your elbow upward and back, aiming for the grate as you flip the burger over your shoulder. Start with as direct a path as possible, working your arm up to add height.

WASHINGTON, D.C.

# pit stop

Keep your grill in top shape with these **maintenance tips from Doug Halo**, champion griller and organizer of the National Capital Barbecue Battle *(June 26–27, bbqdc.com)*. —JENNIFER CHEN




**Steam-clean the grate.** For a gas grill, heat to 350°, then turn off the gas and mist the grate with water using a spray bottle. Scrape it with a wire brush, then a damp (just water, no detergent) rag. For a charcoal grill, remove the grate from the base before cleaning. Brush it very lightly with vegetable oil before cooking.

**tip**

Read the grill marks on meat and note where cold zones occur (usually around burner borders); adjust by making sure there's no buildup on the grate or by moving meat to hotter areas.

**Keep the grease trap in check.** Since any buildup can cause a fire, use a screwdriver to keep the grease hole open, and be sure to clean the trap after the grill (and the fat stored in the trap) cools.

**Check the propane level.** Before you grill, use this test: Pour warm water down the side of the tank—the part that feels cold is probably still filled with fuel.

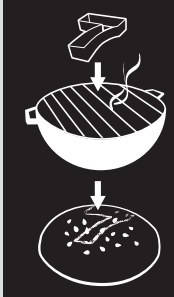
**Test the flame strength.** Turn your flame up high and check the color: Blue is ideal, but if yours is more yellow, there may be too much air seeping in, which can require longer grill times, Halo says. To adjust, clean the pinholes (the small holes where the flame comes out) with a wire brush or small pin. If you still see yellow next time you grill, you may need to replace the old burners.

**BUT FIRST** Press on the raw meat with your finger to establish a starting point.

MISSISSIPPI

Get in touch with your meat to test if it's done, says C. Clark "Smoky" Hale, a grilling expert based in McComb.

**1** MEDIUM-RARE The meat's surface will feel squishy (similar to the way your hand feels in position 1, shown left). **2** MEDIUM The surface will feel firmer and won't give as much. (Switch to finger 2 for a similar feeling.) **3** WELL The meat will feel firm and bounce back when you apply pressure. (Switch to finger 3.)



INDIANA

Hitting the **Nascar Brickyard 400** race in Indianapolis on July 25? Let your food do some of the rooting: At the tailgate, brand your burger bun using metal cookie cutters shaped like your driver's number. Place them cutting side down on your grill for a minute, then, using an oven mitt, press them lightly into either side of the bun.

GRILL COURTESY OF WEBER. ILLUSTRATIONS BY RYUMI.



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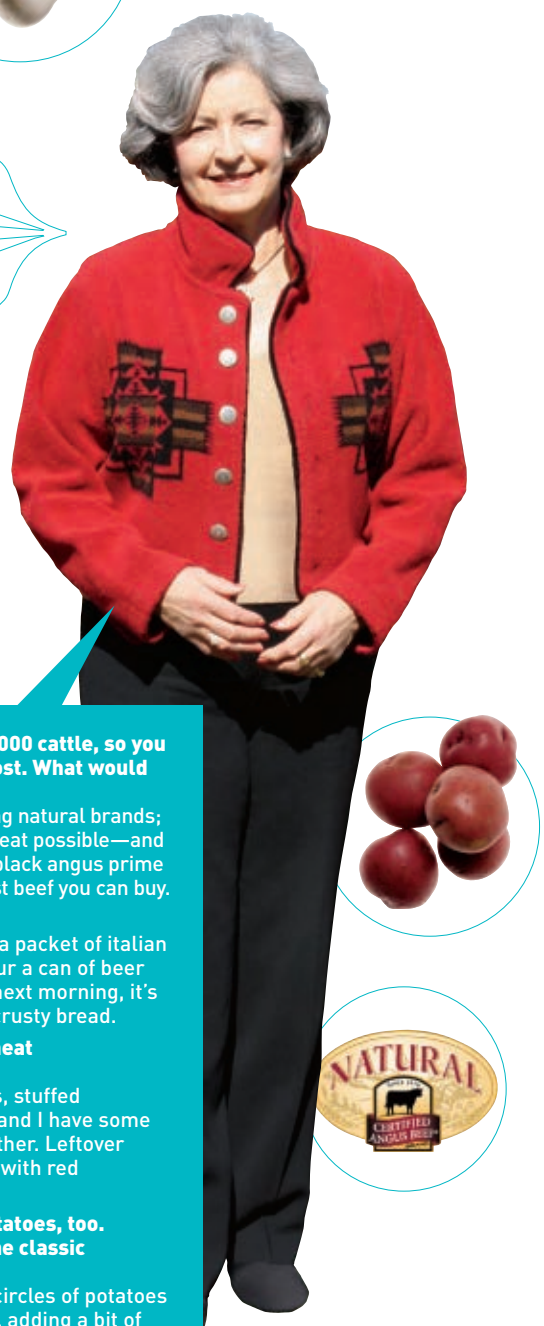
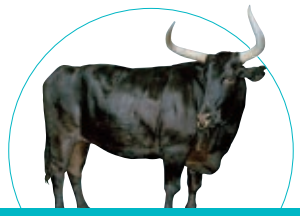
IDAHO

# one-on-one with... inez jaca

Think you're a locavore? This fourth-generation rancher with premium supplier Niman Ranch gets her meat from right outside her door.

—H.E.





**You and your husband take care of more than 3,000 cattle, so you understand meat on a whole different level than most. What would you tell the average consumer?**
They should ask their meat departments about carrying natural brands; the goal of these companies is to produce the safest meat possible—and the most wholesome, tasty and tender. Also, certified black angus prime beef is available almost everywhere, and that's the best beef you can buy.

**What's one of your favorite cooking methods?**
Putting a big roast in a dutch oven, sprinkling it with a packet of italian salad seasoning and rubbing it with garlic. Then I pour a can of beer over it—we like Coors—and put it in the fridge. The next morning, it's ready to cook over the fire for lunch with beans and crusty bread.

**If you don't have time to prep overnight, what meat is best for a quick meal?**
Ground beef. It's so versatile: taco salads, enchiladas, stuffed peppers.... Sometimes, if I know I'm going to be late and I have some roast left over, I'll cut that up and throw a salad together. Leftover roast is also nice for hot beef sandwiches, or cooked with red pimientos, onions and green peppers.

**Living in Idaho, you must cook with plenty of potatoes, too. How do you typically prepare the potatoes part of the classic meat-and-potatoes combo?**
I brown a little garlic in oil, then cook peeled, sliced circles of potatoes with fresh leeks and parsley until they're just tender, adding a bit of cornstarch to thicken it. I'll also add fresh peas or chunks of chorizo—you could almost make a whole meal of that!






## Eat & Run Grilled Vegetables

❶ MAINE Local foragers scour the forests for **wild mushrooms** and bring them to Sam Hayward, chef at Portland's Fore Street *(288 Fore St., Portland, 207-775-2717)*. He grills them over hardwood and bastes them with herb butter until they're crisp-edged and meaty *(from $11)*. ❷ DELAWARE Michael DiBianca, chef-owner of Moro Restaurant *(1307 N. Scott St., Wilmington, 302-777-1800)*, loves the spring because it brings him spears of local **asparagus**, which he sprinkles with olive oil and blood orange juice before throwing on the grill and plating with grilled pear, phyllo-wrapped brie and a drizzle of 30-year-old balsamic vinegar *($13)*. ❸ MICHIGAN Chef Alex Young is a huge proponent of Anson Mills **grits** ("they smell like really good popcorn," he says). In this dish *($18)*, he forms those grits into triangles, grills them over oak and and crowns them with fresh sautéed corn, raw-milk cheddar and roasted peppers from his (massive) backyard garden. Order a plate at Zingerman's Roadhouse *(2501 Jackson Ave., Ann Arbor, 734-663-3663)*, the restaurant offshoot of the famous deli and specialty store.

# Fluid Movements

**Barbecues and frosty drinks go hand in hand. These states boast a few roadside beverages that have earned cult followings.**

SOUTH DAKOTA
Cruise the highways within 50 miles of Wall, South Dakota, and you could count more than a thousand roadside signs for **Wall Drug Store** *(510 Main St., 605-279-2175)*. What's all the fuss? The store, which takes up nearly a block of the tiny town, houses an old-fashioned soda shop where thirsty travelers plop down for fizzy shakes made with creamy soft-serve ice cream and homemade soda.
**Ask Barb behind the counter for the blackberry shake—she makes the berry syrup herself—and take it to go.**

OKLAHOMA
Highway road stops have nothing on this place: Folks rolling down Route 11 can pull right up to **de Vine Natural Artesian Water** *(526 Flynn St., Alva)*, a well that spouts fresh, clean $H_2O$ right from the ground. Though the town is quiet and the well is situated on a resident's lawn, passersby line up in the summer to fill up empty bottles and bellies.
**Those in neighboring cities can also pick up a pre-bottled version *(check devinewater.com for shop locations).***

NEW HAMPSHIRE
Nothing says "summer" like lemonade—and Rye is home to the country's defending-champion stand. Taking home first prize in the **Best Lemonade Stand in America 2009** contest *(inc.com/lemonade)*, Abby Suchocki and Allison Jodoin, both 11, and Lia Jodoin, 7, won props not only for their blend (1 cup lemon juice, 1 cup sugar and 6½ cups water, served over ice), but also for their clever idea:
**(Entrepreneurs, get out your notepads.) They mobilized their stand by placing it on an old wagon to tote it from neighborhood streets to the hot beach.**

EAT & RUN ILLUSTRATIONS BY BRUCE HUTCHINSON. GARLIC, POTATO AND STEER, GETTY IMAGES.





Worldmags & avaxhome

## Grilled Nectarine-Bourbon Ice Cream

**MAKES** 1½ QUARTS
**PREP** 35 MIN (PLUS CHILLING AND FREEZING)
**GRILL** 5 MIN

- **1 quart heavy cream**
- **1 cup plus 1 teaspoon sugar**
- **5 egg yolks**
- **¼ cup bourbon, such as Knob Creek or Woodford Reserve**
- **1 teaspoon pure vanilla extract**
- **2 nectarines, halved and pitted**
- **1 teaspoon vegetable oil**
- **Chopped pecans, for garnish**

1. In a saucepan, heat the heavy cream and 1 cup sugar over medium heat, stirring, until it simmers, about 10 minutes. Meanwhile, whisk the egg yolks in a large bowl until frothy, 1 to 2 minutes. Pour the cream mixture into the yolks, whisking constantly, then pour into the saucepan. Cook over medium heat, stirring constantly with a wooden spoon, until the mixture thickens, 3 to 5 minutes.
2. Strain the cream mixture through a fine sieve into a stainless steel bowl, then stir in the bourbon and vanilla. Cover and refrigerate until completely chilled, about 1 hour.
3. Preheat a grill to medium. Brush the nectarines with the oil and sprinkle with the remaining 1 teaspoon sugar. Grill cut side down until caramelized and just softened, about 5 minutes. Let cool, then finely chop.
4. Pour the chilled cream mixture into an ice cream maker and freeze according to the manufacturer's instructions. Add the nectarines during the last 5 minutes of freezing. Top with the pecans.

**tip**
For a kid-friendly version, leave out the bourbon and add an extra ½ teaspoon vanilla extract. Top with fresh blueberries.

COLORADO

# the big chill

Nothing against chocolate or vanilla, but this summer we're looking for flavors that rock our taste buds—like this **spiked bourbon-and-grilled nectarine** treat from Peter Arendsen, the mastermind behind Ice Cream Alchemy in Boulder *(icecreamalchemy.com)*. It's the perfect cooldown and pick-me-up, with enough chunks of tart fruit to make your mouth pucker and a generous pour of bourbon mixed into the base.

PHOTOGRAPH BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN.

0% 16% 100%
YOU ARE HERE

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# WHAT'S YOUR BBQ CAPITAL?

—MIKE MCPADDEN

**YOUR SPIRIT ANIMAL WOULD SAY...**

- "Cluck."
- "Moo."
- "Thank you. Thank you very much."
- "Oink."

**REMEMBER...**

- "...the Alamo!"
- "...some Wet-Naps."
- "...that 2002 movie where Reese Witherspoon dates Dr. McDreamy?"

**YOUR APPROACH TO LIFE IS TO...**

- ...soak it all in.
- ...go whole hog.

**YOU'RE MOST COMFORTABLE...**

- ...knee-deep in *Sports Illustrated.*
- ...a cowboy.
- ...with a banjo on your knee.

**BBQ SAUCE IS BEST SUCKED UP...**

- ...by the bun.
- ...with whatever you feel like dunking in it.
- ...off the fingers.

**YOUR DREAM DATE IS WITH...**

- ...a duke.

**MAYO IS THE WAY-O!**

- So gross!
- So true!

**PAPRIKA IS...**

- ...my favorite band.
- ...my favorite spice.

**NORTH CAROLINA**
**BBQ STYLE** Thin, vinegar-based sauce and plenty of pork
**PARTY PERSONALITY** You're the set-it-and-forget-it type who likes to soak in the scenery and sun, not man the grill.
**ideal grill recipe** The hands-off Backyard Clambake (call dibs on extra sausage), page 161

**ALABAMA**
**BBQ STYLE** Heavily dressed with a mayo-based sauce
**PARTY PERSONALITY** Forget the classics—you get a kick out of trifling with tradition. Keep people on their toes with eclectic picks for both the menu and the jukebox.
**ideal grill recipe** Chipotle-Corn Turkey Burgers, page 98

**MISSOURI**
**BBQ STYLE** Kansas City—sticky, saucy and sweet
**PARTY PERSONALITY** You'll go the extra mile for a memorable meal, whether you're the cook (pouring on extra sauce) or the guest (using your fingers to get every last morsel off the bone).
**ideal grill recipe** Rach's Buffalo Thigh Sliders, page 128

**TEXAS**
**BBQ STYLE** Supersize, with a peppery kick
**PARTY PERSONALITY** You've got a competitive edge and aren't afraid to throw down, whether it's at an eating contest or a full-throttle dance-off.
**ideal grill recipe** The sky-high and tangy Double-Decker Stuffed Portobello Sandwiches, page 174

**TENNESSEE**
**BBQ STYLE** Memphis—spicy and dry-rubbed
**PARTY PERSONALITY** A good time for you is all about down-home cooking and good tunes. (You'd rather sing them onstage than watch from the crowd.)
**ideal grill recipe** Dry-Rubbed Flank Steak with Basil Butter, page 136



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EVERYDAY with RACHAEL RAY
rachaelraymag.com

Weekly Menu Planner

7 Days Dinners

GET THEM NOW!



# let's hang out

Suspend these **state-inspired designs** from the arms of a patio umbrella at your next outdoor party.

HAWAII

## Tropical Leis

Think of getting a lei as a sign you've arrived—they're meant as a welcome offering in Hawaii. Dangle this centerpiece above the table to set a convivial mood for party guests.

**SUPPLIES** leis, scissors, string
**HOW TO MAKE** Snip leis (made of real or artificial flowers) apart in sections of various heights, keeping the string and flowers you plan to use intact. Tie a big knot below the lowest-hanging flower on each strand, and tie the loose ends to strings of varied lengths.

WISCONSIN

Chefs at Jerry's Old Town Inn *(jerrysworldfamousribs.com)* in Germantown know the baby backs are done when they hear the sauce start to crackle and pop. At home, just pick them up, says kitchen manager Michael Genre. "When ribs are properly cooked, the meat will tear slightly along the bones."

MONTANA

## Fishing Lures

Anglers from all over the country visit Montana to fly-fish its trout-filled creeks, rivers and mountain lakes. The Yellowstone River, which runs through the southeastern part of the state, is said to be the longest blue-ribbon trout stream in the nation.

**SUPPLIES** fishing lures, round plastic ornaments, string or twine
**HOW TO MAKE** Pick up fly-fishing lures ("flies," for short) at a sporting goods store *(around $1 each)*. Pull the tops from clear plastic holiday ornaments and place one or two lures into each. Close the lids and hang the balls using fishing string or twine.

NORTH DAKOTA

## Sunflowers

Sunflowers originated in North America, but the ones from North Dakota have the most serious street cred: The flower is more widely produced there than in any other state.

**SUPPLIES** sunflowers, spray glue, glitter, ribbon
**HOW TO MAKE** Spritz sunflowers with spray glue and dust with clear or gold glitter. Tie a ribbon around each stem so the buds face outward, and trim the stems.

PHOTOGRAPHY BY LUCAS ZAREBINSKI; PROP STYLING BY SARA WACKSMAN. TICKER ILLUSTRATION BY RYUMI.



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KANSAS

**BURNT ENDS** *n, pl* **1:** succulent hunks of beef sliced from either end of an all-day-smoked brisket **2:** a Kansas City specialty that some say is best served by Jeff Stehney, owner of Oklahoma Joe's BBQ restaurant *(3002 W. 47th Ave. Kansas City, 913-722-3366).* He cuts the meat in hefty chunks and douses it in his specialty sauce: a thin, beefy jus. —A.B.

MASSACHUSETTS

## one-on-one with...

# steven raichlen

The TV host, founder of Barbecue University and author of the new cookbook *Planet Barbecue* travels to the ends of the earth in search of grilling perfection.

—H.E.

PINE BRANCH, SHUTTERSTOCK.COM; BRUSH, ISTOCKPHOTO.COM. TICKER ILLUSTRATION BY RYUMI.

**How has grilling changed over the years?**
One huge trend is the globalization of the American grill. We're experimenting with really bold flavors, like chimichurri, the Argentinean steak sauce. The beauty of grilling in America is that we take our inspiration from the whole world—say, Indian tandoori or Jamaican jerk—which is not the case if you grill in Italy or Thailand, where people stick to the grilling of that area.

**Grilling feels communal. How do you think it's a different experience from going to a dinner party?**
The dinner table experience is passive—you are served food and you eat. The grill-side experience is interactive. There's the aroma of the smoke, the crackle of the flames, the drama of the meat sizzling over fire. You move from being a spectator to someone intimately involved in the cooking process, which is a lot more satisfying.

**What's your favorite dish to serve when you're at your summer home on Martha's Vineyard?**
For small dinners up in the Vineyard, my wife and I will get harpooned swordfish caught that day, grill it, then serve it with butter-fried caper sauce. For something special, we might grill local lobster, whacked in two, and serve it with lemon butter.

**What if you're not familiar with grilling shellfish?**
Things like shrimp, lobster and scallops are almost pure protein—you need to add some fat to keep them moist. A classic combination is to wrap shrimp or scallops in bacon, pancetta or prosciutto. Also, I grill almost everything with extra-virgin olive oil and melted butter, lightly applied with a pastry brush.

**How else can you make meals a little more flavorful?**
One recipe in my *Planet Barbecue* book is for spruce-grilled steaks: Take a branch of spruce—you can also do it with a fresh branch of pine—and when you flip your steak on the grill, lay it on the branch. The hot flames release the oils from the spruce and give this incredible, piney flavor.

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**WYOMING**

Primary travel objective: Feast your eyes on the vistas, like along the **Beartooth All-American Road** *(beartoothhighway.com)*, the highest of any road in the northern Rockies (hello, mountain views). Secondary objective: Feast. When it's time to refuel, check out **roadfood.com**. The site's like a food atlas that lists America's tastiest stops (grill restaurants included).

# PARTY IN THE USA

A good playlist can keep the bash fired up long after the coals have cooled. These **songs** from bands with huge local followings are worthy of a spot on yours.

—A.W.

1

**LOUISIANA**

### "FLAME"

**THE VETTES**
*(thevettesfansite.com)*

**"I can't think of a city with more packed live music clubs than New Orleans," says Kidd Kraddick**, host of the *Kidd Kraddick in the Morning* show on B97 FM New Orleans. "The Vettes are a favorite to watch." The band members are siblings, but the sound is far from a family jamboree: Jagged guitars, pop synthesizers and little sister Rachel's Blondie-esque vocals make this a party track.

2

**NEBRASKA**

### "TALL, TALL GRASS"

**TILLY AND THE WALL**
*(tillyandthewall.com)*

**"Community is important in the Midwest—it's so easy to feel isolated out here!" says Kianna Alarid**, bass guitarist and lead singer. That's why locals love the indie music scene, and this band in particular. Their signature sound—using clapping and foot stomping in place of drums, and repeating verses—is perfect for a little backyard sing-along.

3

**CALIFORNIA**

### "CASTLES AND FACTORIES"

**RAINING JANE**
*(rainingjane.com)*

This all-girl band stands out for its use of unorthodox instruments, like cello and sitar. Their witty onstage banter doesn't hurt either (see if you can score a live album). Do these girls get down with BBQ? Definitely: **"I love cheeseburgers so much, I'd name my next band The Charcoal Briquettes," says drummer Mona Tavakoli**.

4

**PENNSYLVANIA**

### "WAITING FOR THE END OF SUMMERTIME"

**LOHIO**
*(singlohio.com)*

Mixing bouncy indie rock with a folksy twang, Pittsburgh-based Lohio makes good late-afternoon background music, says Cindy Howes, host of *Morning Mix* on WYEP 91.3 FM in Pittsburgh. **"The songs have a neighborly feel—everyone at the party instantly feels like old friends."**

TICKER ILLUSTRATION BY RYUMI.

What's for dinner?

Sign up for *30-Minute Meals and More Fast, Easy Recipes* and get new ideas every day in your inbox.

Best of all, its free!

RachaelRaymag.com/30

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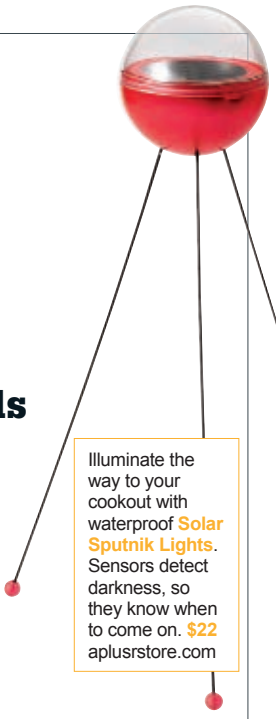
# EVERYDAY faves

## shop the coolest finds

# grilling

Place stainless steel **Grill Charms** on your burgers before cooking, and everyone will know which one is theirs. **$23** bibelotshops.com



Illuminate the way to your cookout with waterproof **Solar Sputnik Lights**. Sensors detect darkness, so they know when to come on. **$22** aplusrstore.com

Think outside the bottle. Check out our grilled condiments story on page 117 for creative new recipe ideas!

Swap your squirt bottles for this cute seven-piece **Barbecue Condiment Server**. **$35** pier1.com for stores

Add a splash of color to your party by serving cocktails or dessert on a **Bärbar Tray** (13" x 13"). **$6** ikea.com for stores

The **Grill Alert Talking Remote Meat Thermometer** sends temperature readings to the receiver up to 300 feet away. **$70** brookstone.com

A neoprene **Sizzler Extra Long Oven Mitt** protects your skin up to the elbow and is heat-resistant to 500°. **$18** builtny.com

Don't be fooled! **Condiment Salt and Pepper Shakers** look like mini ketchup and mustard bottles. **$9** patinastores.com

The portable **Bodum Fyrkat Grill** (13.4") has a stay-cool silicone handle. Pick from six colors. **$50** amazon.com

A **Motorized Grill Cleaning Brush** can scrub through the toughest greasy buildup. **$20** brookstone.com

web

**Check out our favorite grilling gift ideas and more for Father's Day** at rachaelraymag.com/june.

PHOTOGRAPHY BY GORMAN & GORMAN.
MARKET EDITING BY WENDY MANWARREN



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# EVERY DAY faves grilling

Throw cool barbecue bashes year-round. Just turn to our off-season grilling special on page 180.

That steak will have your name written all over it if you sear with a **myBBQ Branding Iron**. It includes letters and spaces to spell just about anything. **$20** delight.com

Transform a picnic table into a tournament court with a **Dining Table Ping-Pong Set**. **$25** curiosityshoppeonline.com

When John and I have the gang over, it's usually a casual affair. But when we want to make it extra-special, we send a **Personalized Invitation**, like this one with my cutie Isaboo. **$2 each** poseprints.com

This 7" **BBQ Appetizer Plate** highlights some of the best summer activities: grilling, swimming, sailing and lots of eating. **$7** patinastores.com

Carry your silverware to the party in style using a metal **Tote Along Holder**. Choose from more than 200 designs, including this bellini kelly green pattern. **$42** themacbethcollection.com

No more fumbling with shakers: A **Char-Broil 4-Spice Stick** can hang on the grill for easy reach. **$20** amazon.com

Use your cooking space more effectively with a **Fire Wire Flexible Grilling Skewer**—the bendable cable winds around other foods. **$10 for 2** broadwaypanhandler.com

**Cottage Gardens of Petaluma Tuffits** may look like throw pillows, but they're actually concrete stepping-stones! **$35 each** tuffits.com

Perfect for tailgates and camping, an enameled steel **Fire Bucket BBQ** lets you light up the coals anytime. **$80** blueribbongeneralstore.com



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Dress up disposable plates and cutlery with these graphic **Kram Paper Napkins**. **$2 for 50** ikea.com for stores

A **Not Neutral Hurricane Shade**, sold in five colors, casts the perfect glow for cozy outdoor evenings. **$30** mxyplyzyk.com

A solid wood **Lawn Bowling Set** will keep the kids entertained while you're working the grill. **$69** llbean.com

The brushed-chrome **Zwilling J.A. Henckels Twin Five-Piece BBQ Set** comes with a chic canvas carrying case. **$99** zwillingonline.com

# EVERY DAY faves grilling

Keep the seaside revelry going by flipping to our set-it-and-forget-it seafood boil party on page 156.

Ahoy, matey! This **Rowboat Cooler** can hold drinks for the party or pool toys for the kids. **$139** potterybarn.com

All-natural **Grill Honey** brightens foods fresh off the flame with a hint of sweetness. **$12** savannahbee.com

The **m.iGrill Tabletop Gas Grill with Speakers** has a built-in MP3 connection. How cool is that? **$144** walmart.com

It's time to branch out: A silicone **Twiggy Basting Brush** is right at home by the campfire. **$10** amazon.com

As the sun begins to set, put out a few **Design Ideas PebbleLights** for instant mood lighting. **$5** 800-426-6394

Stir-fry meats and veggies in an **Outset Copper Grill Wok**—it can withstand extreme heat. **$27** bibelotshops.com



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# EVERY DAY faves style

Don't worry about spilling food on your shirt (or the ground!) in a **"Kitchen Cleanup Crew" Apron**. **$33** envelop.eu

T-shirts and shorts may be the official cookout dress code, but crank up the style with a pair of **Gold Chandelier Earrings**. **$8** target.com

If a barbecue turns into a pool party, you'll be ready with a **Vix Swimwear Halter Bathing Suit**. **$135** vixswimwear.com for stores

Celebrate the sweetness of the season with **Watermelon** and **Pineapple Charm Necklaces**. **$10 each** girlprops.com

Your pup deserves a summer treat, like our Grilled Red, White and Blue Cheese Doggie-dilla on page 178.

My Isaboo's BFF, Penny, will be the center of attention in these **Rocker Denim Overalls**. **$25** monkeydaze.com

Is he still wearing his beat-up cap from college? Give him a cooler option, like a **Hot Dog Johnny's Hat**. **$10** hotdogjohnnys.com

Show off your appetite for style with a **Crab**, **Lobster** or **Hamburger Clutch**. **$65 each** avarosehandbags.com

These **Village Orange Leather Sandals** will be my go-to summer soles. **$59** miashoes.com

Carry this roomy **Merona Mixed-Media Straw Tote** anywhere: It can easily go from the backyard to the bar. **$15** target.com

Change is good! Keep all your coins safe in a funky **Toddland Hot Dog Coin Pouch**. **$18** fredflare.com

STYLING BY CLAIRE TEDALDI FOR HALLEY RESOURCES; FASHION MARKET EDITING BY JANE HARRISON-FOX AND CARA APOTHEKER.





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# supermarket 101

shop better, save more

# get fresh blueberries

BY KATIE BARREIRA

## »BUY IT

Check for "bloom," a powderlike finish on the skin. It indicates freshness and protects fruit from the sun.

| | |
|---|---|
| DISCARD ANY SHRIVELED OR ROTTED BERRIES BEFORE STORING. | **Select plump, indigo-colored berries with skin that's taut to the touch.** |
| Refrigerate in the original container for up to 5 days. | |

RINSE JUST BEFORE USING OR EATING.

BEST: MAY THROUGH SEPTEMBER

## »COOK IT

### Grilled Blueberry Turnovers

**MAKES** 8

Preheat a grill to medium. In a large bowl, stir together **1 cup ricotta cheese**, **¼ cup sugar**, **2 tablespoons cream cheese**, **¼ teaspoon salt** and the **grated peel of 1 lemon**; fold in **one 6-ounce container blueberries**. Spoon 2 tablespoons of the blueberry mixture onto each of **8 slices sandwich bread** with the crusts trimmed; top each with another trimmed bread slice. In a shallow bowl, beat **2 eggs** with **2 tablespoons water**. Working with 1 sandwich at a time, dip all 4 edges quickly into the egg wash and gently pinch to seal. Brush each turnover with **melted butter** and sprinkle with some **sugar**. Arrange on an oiled cooking grate and grill, covered and turning once, until golden, about 7 minutes. Serve warm.

web **Get a guide to all the best summer produce** at rachaelraymag.com/june.

## »MAKE IT

**Fold into whipped cream along with crumbled graham crackers. ❊ Toss with mixed greens, chopped shallots and a lemon vinaigrette. ❊ Stir into cake, muffin, pancake or waffle batter. (Prevent berries from bursting in the batter by scattering them over the uncooked side of pancakes before flipping.) ❊ Cook with balsamic vinegar to make a sauce for grilled meats like chicken or pork. ❊ Mash with sugar and let stand for 10 minutes for an ice cream topping. ❊ Blend with ice, yogurt and honey to make a breakfast smoothie. ❊ Freeze and use as ice cubes in fruit juice-based cocktails.**



PHOTO: GETTY IMAGES.
worldmags & a axhome

# taste test: Veggie Burgers

BY **ASHLEA HALPERN** | PHOTOGRAPHY BY **LUCAS ZAREBINSKI**

**BEST ORIGINAL**
**Amy's All American Veggie Burger**

This smoky organic fave is crammed with stick-to-your-ribs ingredients like mushrooms, oats and potatoes. Walnuts add meatiness, and molasses sweetens the deal. Trust us: The strange-sounding combo works. Panelists raved about its "crispy outside and soft inside," and even likened it to beef. Line up, skeptical carnivores! *($4.99 for a box of 4 patties, at grocery stores)*



**BEST FLAVORED**
**Boca Cheeseburger**

Many of our panelists were waxing nostalgic after tasting this cheddar-filled soy burger. One taster compared the patty's flavor to the chicken nuggets he ate as a kid, and another said it reminded him of "cheesy mashed potatoes mixed with sausage." Bonus: The gooey grillers pack just 100 calories each. *($3.49 for a box of 4 patties, at grocery stores)*



**BEST MUSHROOM**
**Gardenburger Portabella**

This patty is as filling as sirloin, thanks to its hearty base: portobello and cremini mushrooms with brown rice. "Bonus points for real veggies!" chirped one taster, who noted spinach threaded through the burger. Panelists loved the garlicky, Asian-tinged flavor, which is mellowed by mozzarella. *($3.79 for a box of 4 patties, at grocery stores)*



**BEST BLACK BEAN**
**MorningStar Farms Spicy Black Bean Veggie Burger**

Whole roasted corn, juicy black beans and fresh-tasting diced tomatoes make this winner stand out from the pack. "I'm from Texas, and this definitely tastes like Tex-Mex!" raved one panelist. Mild green chiles give the Southwestern-inspired burger just enough heat. Olé! *($4.29 for a box of 4 patties, at grocery stores)*



**BEST VEGGIE MEDLEY**
**Lightlife Light Burgers–Veggie**

While some vegetable-based burgers fall apart or turn soggy when heated, these patties retain their perfectly round shape. Once you chomp down, the chunky pieces of carrot, corn and red pepper "practically explode in your mouth." In a good way! *($3.49 for a box of 2 patties, at grocery stores)*

**TURN THE PAGE FOR TOPPING IDEAS**

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN.

# build a better veggie burger

Turn our Taste Test winners into satisfying meals.

## the classic

On a mayo-slathered sesame seed bun, layer **Amy's All American patty** with sharp cheddar cheese, grilled onions, grilled tomatoes, shredded lettuce, pickles and ketchup.

web

**Check out all of your summer Taste Test faves** at rachaelraymag.com/june.



## reuben melt

Top buttered rye bread with thousand island dressing, a **Boca Cheeseburger**, swiss cheese and sauerkraut and grill it up.



## mushroom banh mi

Spread mayo and sriracha on a sub; add a **Gardenburger Portabella patty**, shredded carrots and cilantro.



## burrito's little brother

Put a **MorningStar Farms Spicy Black Bean patty** in a potato roll with salsa, sour cream, jack cheese and pickled jalapeños.



## hollywood star

Stack a whole wheat english muffin with a **Lightlife Light Burger**, creamy dressing such as green goddess, feta cheese, sprouts and avocado.



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# Ace the Meat Counter

The pros spill all their grade-A secrets for bringing home the good stuff this grilling season.

BY **NICOLE CHERIE JONES**

## Examine the meat and bones.

According to Jamie Purviance, author of *Weber's Way to Grill*, **"Meat should have a rich pink color, bones should be bright white, and wisps of creamy, white fat should be evenly distributed throughout the cut."** (Big chunks of fat mean flare-ups on the grill.) Avoid deep purple or dark brown colors, which mean the meat is on the verge of going bad or comes from an older animal (translation: tough and less flavorful meat). Other less-than-fresh signs are dark bones and yellowed fat.

## Grind your own meat.

Packaged ground beef loses moisture and flavor since "so much surface area is exposed to air," says Ray Venezia of Fairway Market in New York City. It's often made up of scraps and is overprocessed, resulting in tough, chewy meat. **Grinding your own beef (sirloin or chuck make great burgers) will save you about 10 percent**, and grinding chicken, turkey or pork can save you up to 30 percent, says Purviance. For an even consistency, cut meat into chunks before grinding in a food processor.

## Go big.

Buy a roast instead of individual steaks from the butcher. A strip loin roast gets sliced into New York strip steaks, and a center-cut pork loin turns out boneless pork chops. **You'll save up to 25 percent, and "a roast stays fresh for a few days longer than when it's sliced up,"** says Purviance. Have the butcher slice it if you're eating it the same day; otherwise, do it yourself—all you need is a sharp knife.

## Beware of value packs.

They're technically cheaper, but you could be getting an inferior product. **Packaging stickers hide flaws and inedible parts**, like cartilage or bones, which are only good for stock. Value packs can also conceal a butcher's sloppy cutting skills, leaving you with an uneven piece of meat that will cook unequally—resulting in dry ends and raw centers.

## Buy extra and freeze.

Just stock up at the right sales. Store-circular sales are used to draw in customers, so stores stock up, says Venezia. **Meat is sliced frequently to replenish the stock, meaning you'll get a fresher piece.** But steer clear of the in-store manager's specials advertised on the package. They're usually slapped on to move old product as stores make room for new arrivals, says Venezia.

PHOTOGRAPH BY LUCAS ZAREBINSKI; FOOD STYLING BY VICTORIA ESCALLE FOR HALLEY RESOURCES. USE OF "FAIRWAY—LIKE NO OTHER MARKET" STORE LOCATION COURTESY OF FAIRWAY UPTOWN LLC.



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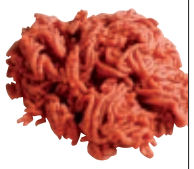
# Find the right cut for *you*...

| | | You're on a Tight Budget | You're Looking to Impress | You're Watching Your Weight | You're Feeding a Crowd |
|---|---|---|---|---|---|
| GROUND BEEF |  | This is the cheapest—and most versatile—meat option out there (sometimes even less than $1 per pound!). | | "Stick with 92 or 95 percent lean—especially boldly flavored sirloin—to strike a balance between low fat and great, meaty flavor," says Zino. | |
| FLANK STEAK | | "More flavor for your buck compared to other steaks," says Dave Zino of the National Cattlemen's Beef Association. | | With 30 percent fewer calories and 60 percent less total fat than the popular New York strip, this is a great choice if you're craving a steak. | |
| T-BONE STEAK | | | This is the ultimate beef sampler—it includes filet mignon and New York strip in one. | | |
| BABY BACK RIBS | | | Indulgent when it comes to price (it's the most tender cut on a hog) and time: "They're a big time commitment, but you get a huge payoff in terms of texture and flavor," says Reynolds. | | Rib sales spike more than 50 percent during grilling season. They can be made up to one day ahead, making them perfect for entertaining. Just reheat them on the grill before serving. |
| PORK CHOPS | | Heartier than chicken, but one-third the price of a decent steak, says Tamara Reynolds, co-author of *Forking Fantastic*. | | | This cut simplifies things for the host: "Unlike steaks, almost everyone likes them grilled to the same doneness," says Reynolds, who suggests buying them on the bone for more flavor. |
| CHICKEN LEGS | | Half the price of chicken breasts due to lower demand. They're fattier than breast meat, but poultry fat is largely monounsaturated (read: healthy). | Dark, fatty meat on the bone renders juicy, tasty results. "As our culture has become more food-oriented and relaxed about fat, these have developed a cult following among cooks in the know," says Reynolds. | | So naturally juicy, they're "tough to screw up—even if you're deep in conversation and leave them on the grill too long," says Reynolds. |
| CHICKEN BREAST | | | | One of the lowest-fat sources of animal protein available. "Pound them into paillards to fill up the plate with less meat and calories," says Reynolds. | The top seller in the meat department, making it a safe bet when entertaining a large group. "Buy boneless, which tends to cook more evenly," says Reynolds. |

GROUND BEEF, FLANK STEAK AND T-BONE STEAK, STOCKFOOD.COM; RIBS, ISTOCKPHOTO.COM; CHICKEN LEG, ISTOCKPHOTO.COM; CHICKEN BREAST, STOCKFOOD.COM.



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# PRICE CHECK classic summer drinks

Mix your own and save up to 95 percent. —LAURA K. DEPALMA

THIS JUST IN

## Hillshire Farm Chicken Hardwood Smoked Sausage

This link's got less—60 percent less fat, that is—than the typical pork or beef smoked sausage. Toss it onto the grill for a smoky punch. *($4 for a 14-ounce package)*

web

**Check out our pocket guide to meat, plus get recipes and how-tos**, at rachaelraymag.com/june.

PHOTOGRAPH BY LEVI BROWN; FOOD STYLING BY ED GABRIELS FOR HALLEY RESOURCES; PROP STYLING BY RICHIE OWINGS FOR HALLEY RESOURCES.

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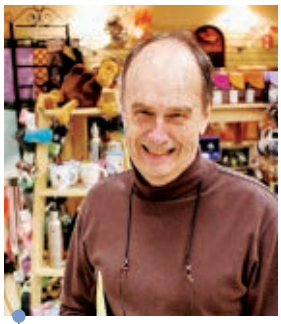
# man on the street

We asked shoppers at a Baltimore supermarket:
**"What item did you splurge on for your summer get-together?"** —CAROLINE ENTEN

"Potato salad from the deli. Who wants to boil potatoes in the summer?" —JEANINE KEAY AND DAUGHTER MAYA PANILILO

"Heirloom tomatoes—they're pretty and taste amazing." —JOBY WEAKLAND

"Ground sirloin for burgers. It's more expensive, but worth it for juicier burgers." —COLIN MCGINNIS



"Porterhouse steaks. They looked so great in the meat case." —LARRY WATERBURY

"I came for yogurt—then decided to spoil my dog with some raw meat." —HOPE GUZZO

PHOTOGRAPHY BY CORY DONOVAN; SHOT ON LOCATION AT EDDIE'S OF ROLAND PARK IN BALTIMORE.

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**before**
AMOUNT PER SERVING
Calories **540**
Carbohydrates **45g**
Sodium **1,040mg**
Protein **25g**

**after**
AMOUNT PER SERVING
Calories **423**
Carbohydrates **26g**
Sodium **766mg**
Protein **31g**

# Recipe Makeovers

We cut four guilty-pleasure sandwiches down to size.

BY **TRACEY SEAMAN**
PHOTOGRAPHY BY **CON POULOS**

## change is good

**Pump up the protein by using more lean beef.**

**Forgo bottled sauce and make your own to reduce sodium by 25 percent.**

**Keep carbs in check. Don't supersize the bun!**

FOOD STYLING BY ANNE DISRUDE; PROP STYLING BY PAM MORRIS.

## A Better Burger

**SERVES** 4 **PREP** 25 MIN **GRILL** 5 MIN

- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 8 ounces shiitake mushrooms, stemmed
- Salt and pepper
- 1 small onion, finely chopped
- 1 pound lean ground beef
- 3 tablespoons reduced-fat mayonnaise
- 2 teaspoons tomato paste or finely chopped canned chipotle chiles in adobo sauce
- Four 3-inch potato rolls, split
- ½ head romaine lettuce, shredded
- 2 ounces extra-sharp cheddar cheese, finely shredded
- 3 dill pickles, thinly sliced

**1.** Preheat a grill to medium. In a large nonstick skillet, heat 2 teaspoons olive oil over medium heat. Add the mushrooms; season with pepper and cook, turning occasionally, until browned and tender, about 5 minutes. Add 2 tablespoons water and cook, turning the mushrooms once, until the water is evaporated. Transfer to a cutting board and let cool; reserve the skillet. Finely chop the mushrooms and transfer to a bowl.
**2.** Add the remaining 2 teaspoons olive oil and the onion to the reserved skillet. Season with pepper and cook over medium heat, stirring, until the onion is tender and golden, about 3 minutes; let cool. Add half of the onion and the ground beef to the mushrooms; season with salt and mix well. Form the mixture into a ball, transfer to a board and cut into 8 portions. Form each into 3- to 4-inch patties.
**3.** Transfer the remaining onion to a small bowl, then stir in the mayonnaise and tomato paste. Spread the sauce on both faces of the rolls and arrange open-faced on each of 4 plates. Divide half of the lettuce among the roll bottoms.
**4.** Add the patties to the grill and cook for about 2 minutes. Flip, divide the cheese among the patties, cover with foil and cook until melted, about 1 minute. Stack 2 patties on each roll bottom, top with the pickle slices and remaining lettuce and set the roll tops in place.

**web** **We've lightened up** over 300 more recipes at rachaelraymag.com/june.



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**before**
AMOUNT PER SERVING
Calories **571**
Fat **39g**
Sodium **1,069mg**
Dietary Fiber **1g**

**after**
AMOUNT PER SERVING
Calories **326**
Fat **18g**
Sodium **551mg**
Dietary Fiber **6g**

## change is good

**Swap olive oil for mayo** and cut cholesterol.

**Add white beans** to the tuna salad to amp up the fiber.

**Slash sodium** by skipping white bread and processed cheese.

## Tuna Melt

**SERVES** 4 **PREP** 15 MIN **GRILL** 5 MIN

- One 6-ounce can tuna in water, drained and flaked
- ¾ cup cannellini beans, rinsed
- 2 plum tomatoes, chopped
- 1 rib celery, thinly sliced crosswise
- 2 scallions, thinly sliced
- 2 tablespoons extra-virgin olive oil
- 1½ tablespoons fresh lemon juice
- Salt and pepper
- 3 ounces swiss cheese, shredded (about ¾ cup)
- 4 slices sprouted whole grain bread

**1.** Preheat a grill to medium. In a medium bowl, toss together the tuna, beans, tomatoes, celery, scallions, 1 tablespoon olive oil and the lemon juice; season with salt and pepper. Add half of the cheese.

**2.** Brush the bread slices on both sides with the remaining 1 tablespoon olive oil. Add to the grill, cover and cook until marked, about 2 minutes. Flip and move to indirect heat. Mound the tuna salad on top and sprinkle with the remaining cheese. Cover and cook until the cheese is melted and the bread is toasted underneath, about 3 minutes.

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**before**
AMOUNT PER SERVING
Calories **943**
Fat **59g**
Saturated Fat **19g**
Dietary Fiber **7g**

**after**
AMOUNT PER SERVING
Calories **585**
Fat **24g**
Saturated Fat **5g**
Dietary Fiber **10g**

## change is good

**Make your own sausage from lean pork and slash calories by 40 percent.**

**Preserve the peppers' vitamin C by grilling instead of frying.**

**Serve on a whole wheat roll for added fiber.**

## Sausage-and-Pepper Sub

**SERVES** 4 **PREP** 15 MIN **GRILL** 15 MIN

- **3 bell peppers (yellow, orange and green), sliced**
- **1 large red onion, sliced**
- **3 tablespoons extra-virgin olive oil**
- **Salt and black pepper**
- **One 1⅓-pound piece boneless pork loin, well chilled**
- **1½ teaspoons fennel seeds**
- **½ teaspoon crushed red pepper**
- **1 tablespoon balsamic vinegar**
- **Four 6-inch whole wheat hoagie rolls, split and toasted**

**1.** Preheat a grill to medium. Meanwhile, in a large bowl, combine the bell peppers, onion, 2 tablespoons olive oil, ¾ teaspoon salt and ½ teaspoon black pepper. **2.** Cut the pork into ⅓-inch-thick slices, then into quarters, trimming any excess fat. Transfer the meat to a food processor and pulse 5 times to grind the meat. Add the fennel seeds, crushed red pepper and ¾ teaspoon salt and pulse 2 more times. Divide the mixture into quarters; form each mound into a 5-inch sausage link, then flatten into an oval patty about ⅓ inch thick. **3.** Place a cooling rack on one side of the grill grate and lightly oil. Scatter the vegetables on the rack (saving any oil in the bowl); cover and cook for 5 minutes. Turn the vegetables with a spatula and tongs. Rub the sausage patties with the oil left in the bowl and add to the other side of the grill. Cover and cook, turning the patties about halfway through, until grill marks appear, the meat is cooked through and the vegetables are tender, about 7 minutes. **4.** Transfer the patties to a plate. Transfer the vegetables to a large bowl and add the remaining 1 tablespoon olive oil and the vinegar; season to taste with salt and black pepper. Arrange half of the vegetables in the rolls and top each with a sausage patty and the remaining vegetables.

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**before**
AMOUNT PER SERVING
Calories **1,713**
Saturated Fat **24g**
Carbohydrates **133g**
Sodium **2,684mg**

**after**
AMOUNT PER SERVING
Calories **367**
Saturated Fat **2g**
Carbohydrates **41g**
Sodium **1,093mg**

## change is good

**Grill instead of deep-frying** to help cut calories by 80 percent.

**Make a sauce** of light mayonnaise and mustard to reduce fat.

**Hollow out the baguette** to trash empty carbs.

## Blackened Shrimp Po'Boy

**SERVES** 4 **PREP** 15 MIN **GRILL** 5 MIN

- 1 pound medium shrimp, peeled and deveined
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons creole seasoning
- Salt
- 3 tablespoons reduced-fat mayonnaise
- 1 tablespoon dijon mustard
- Two 12-inch baguettes—halved crosswise, each half split and excess bread dug out
- ½ head romaine lettuce, shredded
- 1 yellow bell pepper, sliced
- 2 small tomatoes, thinly sliced crosswise
- 2 scallions, thinly sliced on an angle

**1.** Preheat a grill to medium-high. In a bowl, combine the shrimp, olive oil and creole seasoning. (If the seasoning is unsalted, add a pinch of salt.) In a small bowl, combine the mayonnaise, mustard and 1½ teaspoons water, stirring until smooth.

**2.** Lay the baguettes open on plates. Layer with the lettuce, bell pepper, tomatoes and scallions.

**3.** Add the seasoned shrimp to the grill, cover and cook for 2 minutes. Flip and cook, covered, until just opaque throughout, 1 to 2 minutes more. Arrange the shrimp on top of the vegetables and drizzle with the mayo-mustard sauce.

## myth of the month

**If whole grain is good, multigrain is even better.**

**THE REAL DEAL** Whole grain gives you the complete package—the maximum fiber and nutrients found in various parts of the grain. A food that's multigrain simply consists of more than one type, but could be refined or processed.



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# Old School...New School

Classic dishes aren't born, they're made—time and time again. This month, we celebrate how ribs have touched our taste buds, and our lives.

BY **JENNY BAILLY**

**READER'S STORY**

Michael O'Brien's ribs aren't exclusive to one zip code. He developed his signature recipe while living in St. Louis, but his ribs of choice aren't flavored with the barbecue sauce ubiquitous in that city. **"I was inspired by the dry-rub ribs of Memphis," admits O'Brien.** "I first had them on a trip there over 20 years ago, and I fell in love." After some trial and error, he fine-tuned his own version. "They're the perfect balance of spicy and sweet," he says. "And they're not too messy. St. Louis-style ribs are tasty, but I was never crazy about the wet, sloppy part."

**RACH'S STORY**

"John is the rib eater in the family. This is what he thinks: 'Like most guys, I love a) outside cooking; b) cooking over fire; and c) eating food with my fingers. Ribs let me do all three—and I love the tangy, spicy, awesome flavor.'" **For Rach's new-school twist on barbecue ribs, and to let her make over *your* dish, visit rachaelraymag.com/june.**

**WANT THE RECIPES?** Visit rachaelraymag.com/june.

When **Walter W. Williams**, the last living Civil War veteran, turned 117 in 1959, his birthday entrée of choice was barbecue ribs (here's hoping he still had a strong set of teeth).

Rib eaters need to have lots of moist towelettes on hand. *Or* they can take a cue from the original **Dreamland Café in Tuscaloosa, Alabama**, and eschew napkins in favor of absorbent slices of (free) white bread.

Tennessee has pork ribs; Missouri's are beef. In Florida? They're alligator. If you're adventurous **(or health-conscious—gator is a low-fat white meat)**, you can get a shipment from gatoramastore.com.

**Swine-o-mite, Pork Fiction, Gettin' Piggy With It and Aporkalypse Now** are not names of pork-loving garage bands. They're four of the 106 teams that competed last year in the ribs category at Memphis in May (the country's largest barbecue contest).

In 2003, a University of Cincinnati professor who researches the influence of music on consumers named **Chili's baby back ribs** jingle one of the top 10 songs most likely to get stuck in your head. (After a merciful hiatus of several years, the ads returned last fall.)

Singer **Lily Allen** once tweeted her fans a picture of herself enjoying a juicy rack of ribs (and wearing a bib) in bed: "Gross in retrospect," she wrote, "but so good at the time."



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RECIPE PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN. WILLIAMS, ALLEN, BREAD AND ALLIGATOR, GETTY IMAGES.

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ANGUS
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it doesn't get better than this
Contains natural preservatives. No nitrates or nitrites except those naturally occurring in celery juice.
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# Dinners for 10 Bucks (or Less)

BY **JEAN GALTON**

## Panzanella-and-Sausage Salad

**SERVES** 4
**PREP** 15 MIN (PLUS STANDING)
**GRILL** 15 MIN

**Four ¾-inch-thick slices italian bread**
**¼ cup extra-virgin olive oil**
**2 plum tomatoes, finely chopped**
**½ red onion, finely chopped**
**1 clove garlic, finely chopped**
**Salt and pepper**
**2 tablespoons red wine vinegar**
**¼ cup grated parmesan cheese**
**5 fresh basil leaves, cut into ribbons**
**4 italian sausage links (about 1 pound)**

1. Preheat a grill to medium. Brush the bread slices with 2 tablespoons olive oil. In a large bowl, combine the tomatoes, onion and garlic; season with ½ teaspoon each salt and pepper. Let stand for 15 minutes. Add the vinegar and remaining 2 tablespoons olive oil.
2. Meanwhile, arrange the bread on the grill and toast on one side, about 2 minutes. Flip and top with half of the cheese; cover and grill for 2 minutes. Let cool slightly, then cut into cubes and add to the tomato mixture. Stir in the basil.
3. Pierce the sausages with a fork, arrange on the grill, cover and cook, turning once, until cooked through, about 10 minutes. Thickly slice the sausages and add to the bread salad. Divide among 4 plates and top with the remaining cheese.

### THE RECEIPT

| | |
|---|---|
| Italian bread | $1.00 |
| Extra-virgin olive oil | $0.96 |
| Plum tomatoes | $0.98 |
| Red onion | $0.50 |
| Garlic | $0.08 |
| Red wine vinegar | $0.08 |
| Parmesan cheese | $0.36 |
| Fresh basil | $0.50 |
| Italian sausage | $3.56 |

**TOTAL: $8.02**
*Salt and pepper are freebies.*

**$2.00**
per person

PHOTOGRAPHY BY DAN ROBERTS; FOOD STYLING BY SARAH THOMPSON; SET STYLING BY MELISSA HABERMAN.



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**$1.76**
per person

**THE RECEIPT**

| | |
|---|---|
| Barbecue sauce | $0.44 |
| Canned chipotle chile in adobo sauce | $0.15 |
| Cinnamon | $0.12 |
| Turkey cutlets | $2.74 |
| Scallions | $0.89 |
| Vegetable oil | $0.06 |
| Soft rolls | $2.24 |
| Iceberg lettuce | $0.39 |

**TOTAL: $7.03**
*Salt and pepper are freebies.*

## Tex-Mex Pulled Turkey Sandwich

**SERVES** 4 **PREP** 15 MIN **GRILL** 5 MIN

- ½ cup store-bought barbecue sauce
- ½ teaspoon chopped canned chipotle chile in adobo sauce
- 1 pinch ground cinnamon
- 1 pound turkey cutlets (about ¼ inch thick)
- 1 bunch scallions
- 1 tablespoon vegetable oil
- Salt and pepper
- 4 soft rolls
- 2 cups shredded iceberg lettuce

1. Preheat a grill to medium-high. In a bowl, combine the barbecue sauce, chipotle chile and cinnamon; reserve half of the sauce in a cup. Add the turkey to the bowl and toss to coat. Brush the scallions with the oil; season with salt and pepper.

2. Arrange the turkey on the grill, cover and cook, turning once, until just cooked through, about 5 minutes. Meanwhile, grill the scallions until tender, about 3 minutes. Grill the rolls cut side down until toasted, about 1 minute.

3. Chop the turkey and scallions. Divide the lettuce among the roll bottoms and top with the turkey and scallions. Top with the reserved sauce and a roll top.



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## Shrimp Summer Rolls

**SERVES** 4 **PREP** 30 MIN **COOK** 10 MIN

- **24 medium shrimp (about ½ pound), peeled and deveined**
- **Salt and pepper**
- **3 ounces rice noodles (rice vermicelli)**
- **Eight 7-inch rice paper wrappers**
- **24 mint leaves**
- **1 large carrot, shredded**
- **2 scallions, thinly sliced**
- **2 cups finely shredded romaine lettuce**
- **½ cup jarred thai peanut sauce**

1. Preheat a grill to high. Season the shrimp with salt and pepper. Arrange on the grill, cover and cook, turning once, until the shrimp are just cooked through, about 3 minutes. Let cool, then halve lengthwise.

2. In a pot of boiling, salted water, cook the rice noodles until tender, about 3 minutes; drain and rinse with cold water.

3. Fill a shallow bowl with warm water. Working with 1 rice paper wrapper at a time, soak a wrapper for 30 seconds and transfer to a work surface. Arrange 3 shrimp halves across the bottom third of the wrapper, top with 3 mint leaves, one-eighth of the noodles, about 1 tablespoon each carrot and scallions and ¼ cup romaine. Fold in the sides and, starting from the bottom, roll up the rice paper, stopping at the halfway point. Top with 3 more shrimp halves and continue rolling. Cover with a damp paper towel and repeat to make 8 summer rolls. Cut in half diagonally and serve with the peanut sauce.

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## Spiced Lamb with Corn and Rice Pilaf

**SERVES** 4 **PREP** 5 MIN **COOK** 25 MIN

- **1¼ cups rice**
- **2 ears corn, husked**
- **1 pound ground lamb**
- **½ teaspoon garam masala**
- **Salt and pepper**
- **1 bunch scallions**
- **1 tablespoon unsalted butter, melted**

1. In a large saucepan, bring the rice and 1¼ cups water to a boil. Lower the heat, cover and simmer until tender, about 18 minutes.

2. Meanwhile, preheat a grill to medium. Arrange the corn on a well-oiled grate, cover and cook, turning frequently, until slightly charred, about 12 minutes; let cool slightly. Scrape the kernels into a bowl.

3. In another bowl, combine the lamb and garam masala; season with salt and pepper. Form into 16 meatballs. Brush the scallions with the butter. Arrange the scallions and meatballs on the grill and cook, turning, until the meatballs are cooked through, about 5 minutes for medium. Chop the grilled scallions and add to the corn. Add the rice and meatballs.

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## Skirt Steak and Paprika Potato Salad

**SERVES** 4 **PREP** 10 MIN **COOK** 20 MIN

- ½ pound skirt steak
- ½ teaspoon paprika
- Salt and pepper
- 1 pound large red potatoes, cut into ½-inch-thick slices
- 2 tablespoons extra-virgin olive oil
- 1 clove garlic, finely chopped
- 2 tablespoons fresh lemon juice
- 1 cup packed arugula

1. Preheat a grill to medium-high. Rub the steak with the paprika and ½ teaspoon each salt and pepper; let sit. Meanwhile, in a large pot, combine the potatoes and enough salted water to cover. Bring to a boil and cook until crisp-tender, about 8 minutes; drain and transfer to a large bowl. Add the olive oil, garlic and lemon juice; season with salt and pepper and toss to coat.
2. Arrange the potatoes on the grill and cook, turning once, until crisp, about 5 minutes. Transfer the potatoes back to the bowl and let cool. Toss in the arugula.
3. Grill the steak, turning once, for 4 to 6 minutes for medium-rare. Slice into ¼-inch-thick slices and serve over the potato salad.

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## Grilled Fish-and-Slaw "Tacos"

**SERVES** 4 **PREP** 15 MIN **GRILL** 10 MIN

- 12 ounces tilapia fillets
- 1 red onion, sliced ¼ inch thick
- 2 tablespoons vegetable oil
- 1 small savoy cabbage—cored, 4 outer leaves left whole and 3 cups finely shredded
- 1 carrot, shredded
- Juice of 1 lime
- ¾ teaspoon sugar
- Salt
- ¼ cup jarred salsa verde

1. Preheat a grill to medium. Brush the tilapia and onion with 1 tablespoon oil. Add the onion to the grill and cook, covered, until tender and grill marks appear, about 5 minutes. Coarsely chop the onion and transfer to a medium bowl. Add the shredded cabbage, carrot, lime juice, sugar and remaining 1 tablespoon oil; season with salt and toss well.
2. Season the tilapia with salt, arrange on the grill, cover and cook until opaque, about 5 minutes. Flake the fish and toss with the cabbage mixture. Divide the slaw among the 4 whole cabbage leaves; top with the salsa verde.

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Weekly Menu Planner

7 Days Dinners

GET THEM NOW!




## THE RECEIPT

| | |
|---|---|
| Yellow cornmeal | $0.90 |
| Mozzarella cheese | $1.12 |
| Milk | $0.19 |
| Butter | $0.18 |
| Cilantro | $0.50 |
| Red bell peppers | $2.83 |
| Green bell pepper | $0.89 |
| Red onion | $0.99 |
| Portobello mushroom | $1.33 |
| Extra-virgin olive oil | $0.74 |

**TOTAL:** $9.67

*Salt and pepper are freebies.*

**$2.42**
per person

## Corn Cakes with Peppers and Onions

**SERVES** 4 **PREP** 15 MIN **COOK** 15 MIN

- **2 cups finely ground yellow cornmeal**
- **¾ cup shredded mozzarella cheese**
- **Salt and pepper**
- **1 cup milk**
- **2 tablespoons unsalted butter**
- **¼ cup chopped cilantro**
- **1½ red bell peppers, cut crosswise ¼ inch thick**
- **1 green bell pepper, cut crosswise ¼ inch thick**
- **1 red onion, cut crosswise ¼ inch thick**
- **1 large portobello mushroom cap**
- **¼ cup extra-virgin olive oil**

1. Preheat a grill to medium. Line a baking sheet with parchment paper. In a large bowl, mix the cornmeal with the mozzarella; season with salt and pepper. In a small saucepan, heat the milk and butter just until the butter melts. Stir into the cornmeal mixture along with 3 tablespoons cilantro. Spoon the mixture onto the prepared pan in 8 mounds and form into 3-inch patties.
2. In a bowl, toss the bell peppers, onion and portobello with 1 tablespoon olive oil; season with salt and pepper. Arrange on the grill and cook until the vegetables are tender and charred, about 5 minutes; thinly slice the portobello.
3. Meanwhile, in a cast-iron skillet placed on the grill, heat the remaining 3 tablespoons olive oil. Working in batches, add the patties and cook, turning once, until golden, about 8 minutes. Top with the grilled vegetables and remaining 1 tablespoon cilantro.

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# Peruvian-Style Steak

Rach's pal **Daisy Martinez** grills South American-style for a dish that's sure to become a favorite all summer long.

"Grill fever runs rampant in my house, and this is our go-to summer dish."
—DAISY

*Every Day with Rachael Ray's* Christina Stanley-Salerno (right) dishes with Daisy.

**Christina:** So what does *chorrillana* mean?
**Daisy:** It's a meat-and-potatoes-style dinner found in Chile and Peru. I grilled the traditional components, which are typically steak served with fried potatoes, then threw in some grilled tomatoes and onions.

**C:** Is a flatiron steak the traditional cut for this dish?
**D:** Strip steak is the traditional cut. I like that a flatiron isn't cost-prohibitive like sirloin or T-bone steaks. It's tender but not mushy—like filet mignon—and it's great on the grill. You can also use london broil. The potatoes, tomatoes and onions bring it all together.

**C:** What are some of your grilling secrets?
**D:** I bank my coals—it's the best way to prevent flare-ups. The coals won't catch fire when the fat drips off the meat.

**C:** I noticed you don't cover the grill while the steaks cook.
**D:** I leave the top up. Otherwise, you're just baking the meat.

**C:** How do you know when the steak is done?
**D:** I touch it. It depends on the springiness of the meat. If it's very soft, it's rare. It starts firming up as it's more cooked through.

**C:** This dish would be great over a salad.
**D:** Absolutely. I'd also slice it up and put it in a sandwich. What could be bad? Steak, onions and tomatoes on some nice bread—yummy!

## Steak à la Chorrillana

**SERVES** 6 **PREP** 15 MIN **GRILL** 15 MIN

- ¼ cup extra-virgin olive oil
- 3 baking potatoes, sliced lengthwise ¼ inch thick
- 1½ spanish onions, sliced lengthwise
- 1 tomato, cut into 8 wedges
- 3 pounds flatiron steaks, halved crosswise
- Salt and pepper
- 2 tablespoons chopped cilantro
- Lime wedges, for serving

1. Preheat a grill to medium. Brush the olive oil on the potatoes, onions and tomato. Arrange the vegetables on greased cooking grates and grill, covered, until the potatoes are crisp and golden underneath, about 5 minutes. Move the tomato to a cooler spot on the grill; turn the potatoes and onions and grill until the potatoes are tender, about 10 minutes.
2. Meanwhile, season the steaks with salt and pepper, arrange on the cooking grates and grill, turning once, until grill marks appear, about 7 minutes for medium-rare. Transfer to a cutting board and let rest for 10 minutes before thinly slicing.
3. Transfer the vegetables to a work surface; tent the potatoes with foil. Coarsely chop the onions and tomato and transfer to a bowl; stir in the cilantro and season with salt and pepper. Serve the steaks with the tomato-onion mixture, potatoes and lime wedges.

RECIPE PHOTOGRAPH BY CHARLES MASTERS; FOOD STYLING BY JAMIE KIMM; PROP STYLING BY TIZIANA AGNELLO. PORTRAIT BY STEPHEN SCOTT GROSS; PROP STYLING BY VICKI PETRO CONROY; WARDROBE BY TARYN SMITH; HAIR BY VIOLETTE TONUZI; MAKEUP BY SARA JOHNSON.



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# The New Side of Summer

Even a classic like creamed corn deserves a makeover. Grilling the corn adds a smoky richness. Taste for yourself—then double the batch and use it in four more recipes.

BY **ELIZABETH PEARSON** | PHOTOGRAPHY BY **YUNHEE KIM**

FOOD STYLING BY STEPHANA BOTTOM; PROP STYLING BY DEBORAH WILLIAMS. ILLUSTRATIONS BY RYUMI.

## Grilled Creamed Corn

**SERVES** 6 **PREP** 10 MIN **GRILL** 15 MIN

- **8 ears corn, husked**
- **2 tablespoons butter**
- **2 tablespoons flour**
- **1¼ cups milk**
- **3 tablespoons cream cheese**
- **Salt and black pepper**
- **1 pinch cayenne pepper (optional)**

**1.** Preheat a grill to medium-high. Arrange the corn on the grate and grill, turning occasionally, until the kernels are golden-brown and softened, 8 to 10 minutes. Once cool enough to handle, remove the corn kernels from the cobs; discard the cobs. (You should have about 5 cups kernels.) Lower the grill temperature to medium.

**2.** Heat a large cast-iron skillet over the grate. Add the butter to melt, then whisk in the flour until combined and foaming, about 2 minutes. Gradually whisk in the milk and cream cheese and cook, whisking constantly, until smooth and thick, 2 to 3 minutes. Stir in the corn kernels; season with salt, black pepper and the cayenne, if using, and cook until heated through, about 1 minute.

## INSTANT GRATIFICATION

**SWEETEN** with honey and spoon over biscuits or pancakes. **MIX** with salsa for a creamy dip. **USE** as a filling in enchiladas or burritos. **STIR** into mashed potatoes along with some cheddar. **SERVE** as a topping for chili or baked potatoes. **THIN** with milk, then heat with frozen veggies for a corn chowder.

**STEP BY STEP** How to remove corn kernels from the cob

Using one hand, stand the corn upright in a large bowl.

Hold a sharp knife in your other hand.

Slice away the kernels, working from top to bottom.



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## Chipotle-Corn Turkey Burgers

**SERVES** 4
**PREP** 15 MIN (PLUS CHILLING)
**GRILL** 10 MIN

- **1 pound ground turkey**
- **½ cup Grilled Creamed Corn (see p. 97)**
- **1 canned chipotle chile in adobo sauce, finely chopped**
- **2 tablespoons chopped cilantro, plus whole leaves for topping**
- **Salt and pepper**
- **2 tablespoons vegetable oil**
- **4 hamburger buns, split**
- **¼ cup mayonnaise**
- **4 leaves romaine lettuce**
- **1 large tomato, sliced**

**1.** Preheat a grill to medium. In a bowl, combine the turkey, creamed corn, chile, chopped cilantro, 1 teaspoon salt and ½ teaspoon pepper. Form the mixture into 4 patties and refrigerate for at least 10 minutes. **2.** Brush the tops of the patties with 1 tablespoon oil; arrange on the grate oiled side down and grill until deep golden-brown, about 5 minutes. Brush the other side of the patties with the remaining 1 tablespoon oil, turn and continue grilling until cooked through, about 5 minutes. During the last few minutes of grilling, arrange the buns split side down on the grate and grill until toasted. **3.** Spread the mayonnaise on the toasted bun bottoms and top with the lettuce, patties, tomato and whole cilantro leaves. Set the bun tops into place.

**pair with** a light, creamy **wheat beer**. Try Widmer Hefeweizen (OR, $9 for a six-pack).

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## Skillet Corn Fritters with Grilled Tomato Toppers

**MAKES** 8 **PREP** 10 MIN **COOK** 20 MIN

- 1½ cups Grilled Creamed Corn (see p. 97)
- ½ cup finely chopped red onion
- ⅓ cup breadcrumbs
- 2 eggs, beaten
- 1 teaspoon baking powder
- Salt and pepper
- ¼ cup vegetable oil
- 2 tomatoes, cut into 8 slices
- 2 tablespoons thinly sliced basil

1. Preheat a grill to medium. In a large bowl, combine the creamed corn, onion, breadcrumbs, eggs, baking powder, 1 teaspoon salt and ½ teaspoon pepper.
2. Position a large cast-iron skillet over the grate. Add 1½ tablespoons oil and heat until hot. Working in batches, drop ¼ cupfuls of the batter onto the skillet, leaving an inch in between. Cover and cook, turning once and pressing gently to flatten, until browned and cooked through, about 8 minutes. Drain on paper towels. Repeat with another 1½ tablespoons oil and the remaining batter.
3. Increase the heat to high. Brush the tomato slices with the remaining 1 tablespoon oil and season with salt and pepper. Arrange on the grate in a single layer and grill, turning once, until grill marks appear, about 3 minutes.
4. Transfer the corn fritters to a platter and top with the tomato slices and basil.

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## Grilled Pork Chops with Poblano-and-Corn Relish

**SERVES** 4 **PREP** 15 MIN **GRILL** 15 MIN

**2 tablespoons extra-virgin olive oil**
**Four 1-inch-thick bone-in pork chops**
**Salt and pepper**
**2 poblano chiles**
**1 cup Grilled Creamed Corn (see p. 97), at room temperature**
**¼ cup finely chopped red onion**
**¼ cup chopped cilantro**
**Grilled lime halves, for serving**

**1.** Preheat a grill to medium. Rub the olive oil over the pork chops and season with salt and pepper. Arrange on the cooking grate and grill, turning once, until golden-brown and just cooked through, 12 to 15 minutes; transfer to a platter, tent with foil and let rest for 10 minutes.

**2.** Meanwhile, arrange the chiles on the grate and grill until charred and softened, 8 to 10 minutes. Transfer to a heatproof bowl, cover securely and set aside for 10 minutes. Remove and discard the skin and seeds, chop the chiles and return to the bowl. Stir in the creamed corn, onion and cilantro and season with salt and pepper. Serve with the pork chops and lime halves.

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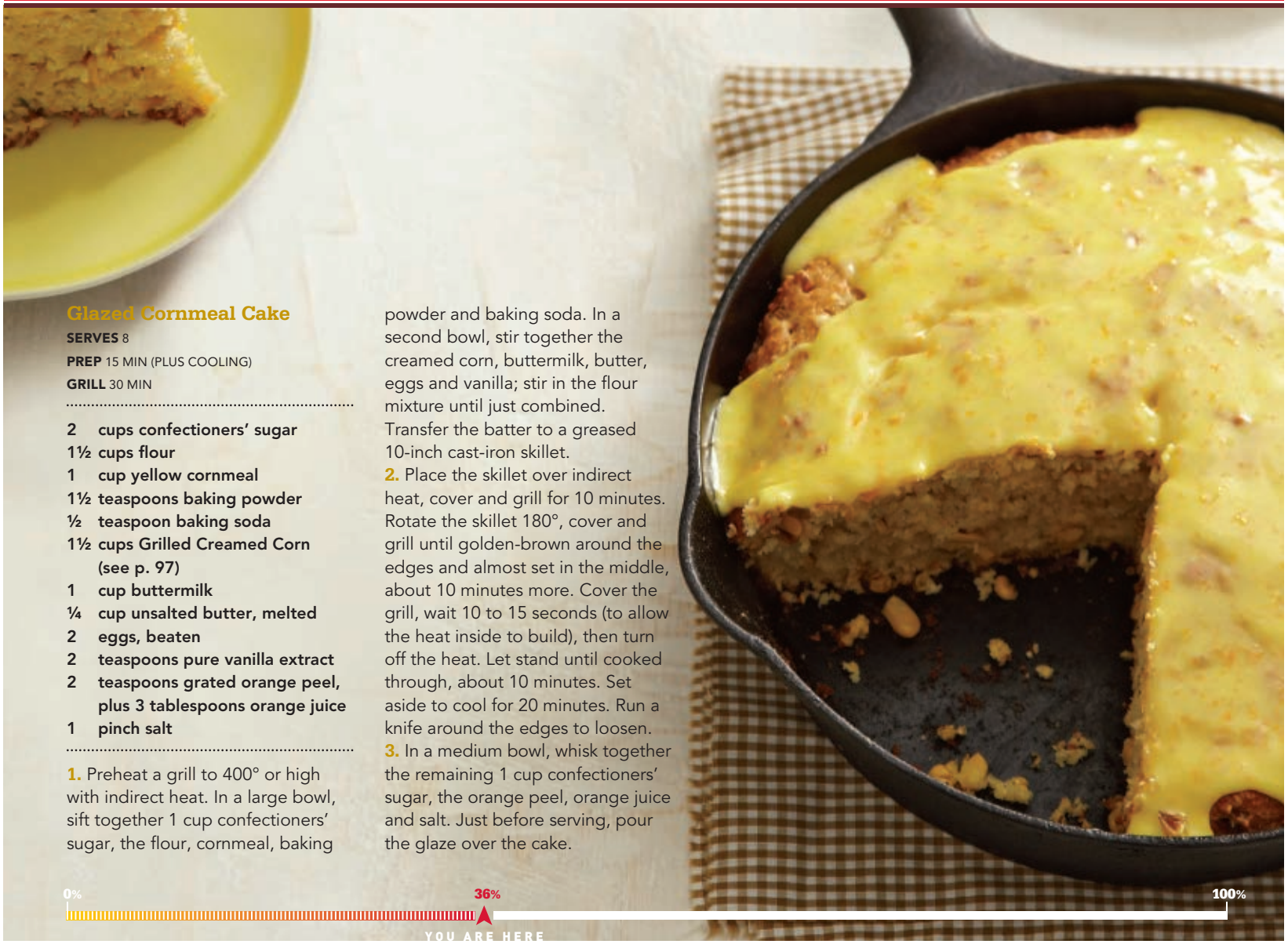

## Glazed Cornmeal Cake

**SERVES** 8
**PREP** 15 MIN (PLUS COOLING)
**GRILL** 30 MIN

- **2 cups confectioners' sugar**
- **1½ cups flour**
- **1 cup yellow cornmeal**
- **1½ teaspoons baking powder**
- **½ teaspoon baking soda**
- **1½ cups Grilled Creamed Corn (see p. 97)**
- **1 cup buttermilk**
- **¼ cup unsalted butter, melted**
- **2 eggs, beaten**
- **2 teaspoons pure vanilla extract**
- **2 teaspoons grated orange peel, plus 3 tablespoons orange juice**
- **1 pinch salt**

**1.** Preheat a grill to 400° or high with indirect heat. In a large bowl, sift together 1 cup confectioners' sugar, the flour, cornmeal, baking powder and baking soda. In a second bowl, stir together the creamed corn, buttermilk, butter, eggs and vanilla; stir in the flour mixture until just combined. Transfer the batter to a greased 10-inch cast-iron skillet.

**2.** Place the skillet over indirect heat, cover and grill for 10 minutes. Rotate the skillet 180°, cover and grill until golden-brown around the edges and almost set in the middle, about 10 minutes more. Cover the grill, wait 10 to 15 seconds (to allow the heat inside to build), then turn off the heat. Let stand until cooked through, about 10 minutes. Set aside to cool for 20 minutes. Run a knife around the edges to loosen.

**3.** In a medium bowl, whisk together the remaining 1 cup confectioners' sugar, the orange peel, orange juice and salt. Just before serving, pour the glaze over the cake.

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# eternal flame

You, dear reader, have a major crush on chicken. (It's the most-searched food on rachaelraymag.com all year long.) Summer cookout season is bound to deepen that affection. An open flame has a way of bringing out the best in a bird—crisping its skin, juicing up its meat and lending every part a deliciously distinct flavor. But to make all that magic happen, you have to treat your chicken right. We show you how—whether you want to experience it whole or love it to pieces.

BY **BILL** AND **CHERYL JAMISON** | PHOTOGRAPHY BY **JONNY VALIANT**

**Pop the hood.**
Good grilled chicken has a seared, crisp exterior that houses a tender, juicy interior. The only way to get that one-two punch is to grill over direct heat with the grill top off. Covering the grill creates an oven that bakes the chicken.

**Keep close watch.**
Grilling is still cooking. You can't just crack open a beer and walk away. Chicken is a little bit needier than a hot dog—and can flame up if unattended. Check out our chart of cooking times and keep your eyes on the clock.

**Use medium heat.**
Too hot and you have charred chicken with a raw center; too cool and you have tough meat and flabby skin.

FOOD STYLING BY ALISON ATTENBOROUGH; PROP STYLING BY ROBYN GLASER.



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# WHOLE CHICKEN

*Grilling the entire bird is the ultimate flavor bomb—cooking meat on the bone keeps things juicy while the skin crisps up, and turns out an outer layer brimming with flavor. Plus, a whole grilled chicken makes for a stunning presentation. The chicken will need to be butterflied (see below) so that it lies flat and grills evenly over direct heat. Bonus: This cuts down the cooking time by half. And small, hibachi-size grills need not apply, as you'll need extra grate space to move the chicken around when inevitable flare-ups occur.*

## Two Chile-Lime Chicken

**SERVES** 4
**PREP** 15 MIN (PLUS MARINATING)
**GRILL** 40 MIN

- **4 cloves garlic, chopped**
- **Salt**
- **2 teaspoons ground ancho chile or chili powder**
- **1 canned chipotle chile in adobo sauce, finely chopped, plus 2 teaspoons sauce**
- **1 teaspoon sweet smoked paprika**
- **Juice of 1 lime**
- **One 3½-pound chicken, butterflied**

1. Using the flat side of a chef's knife, mash the garlic and 1½ teaspoons salt into a paste. Transfer to a bowl, then stir in the ancho chile powder, chipotle chile and adobo sauce, paprika and lime juice.
2. Using your fingers, loosen the chicken skin all over, being careful not to tear the skin and avoiding the area closest to the removed backbone. Rub the paste all over the chicken, smearing it first under the skin, then on the underside of the chicken, then over the skin. Transfer to a gallon-size resealable plastic bag and refrigerate for at least 4 hours or overnight.
3. Preheat a grill to medium. Position the chicken, skin side down, on an oiled cooking grate, using tongs and a spatula to lay the chicken flat and stretch it out to its full size. Grill, turning every 10 minutes, until an instant-read thermometer registers 170° or juices run clear when pierced with a knife and the skin is crisp, 35 to 40 minutes. (If any flare-ups occur, move the chicken to a different spot on the grill and cover briefly.) Let rest for 10 minutes before carving.

## Seasoning Pastes

***are spices mixed with a little liquid. They slide easily under and over the skin, flavoring the meat and skin. Prepare ⅓ to ½ cup for a 3- to 5-pound chicken. For extra-crisp skin, skip the paste on top and pat the skin dry before grilling.***

### Lemon-Herb Paste

Using a food processor, puree **½ cup each fresh parsley**, **dill** and **basil**, **1 shallot**, **1 teaspoon salt** and the **grated peel and juice of 1 lemon**. With the machine on, gradually add **2 tablespoons extra-virgin olive oil**.

### Spicy Jerk Paste

Using a food processor, puree **½ cup chopped onion**, **4 scallions**, **1 tablespoon each ground allspice** and **pepper**, **2 teaspoons each dried thyme** and **ground cinnamon**, **1 teaspoon each salt** and **sugar** and **a few splashes habanero hot sauce** (such as Melinda's). With the machine on, gradually add **2 tablespoons vegetable oil**.

### Thai Chile Paste

Using a food processor, puree **½ cup each fresh basil** and **cilantro**, **2 cloves garlic**, **1 or 2 stemmed thai chiles**, the **grated peel and juice of 1 lime**, **1 teaspoon fish sauce or soy sauce** and **½ teaspoon salt**. With the machine on, gradually add **2 tablespoons peanut oil**.

## HOW TO BUTTERFLY A CHICKEN

**STEP 1**
Place the chicken, breast side down, on a work surface. Find the backbone—it runs from neck to tail.

**STEP 2**
Using kitchen shears, cut along one side of the backbone; repeat along the other side to remove it.

**STEP 3**
Flip over the chicken, so it's breast side up. With the palm of your hand, press down to crack the breastbone, so the chicken lies flat.

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**grilling times**

**WINGS** | 14 to 18 min

# Chicken Wings

*Grilling brings out the best in these snack-size pieces—the fat drips away, leaving behind a crisp wing perfect for gnawing to the bone. They are easily separated into the drumette and the wing end by hacking at the joint using a cleaver or heavy knife. Some people prefer the meatier drumette, but the crackle and crunch of wing ends have their own appeal. Be prepared to move the wings around as flare-ups occur, and arrange them so that the smaller ends point away from the high heat to prevent burning.*

## Chicken Wings with Jala-Peach Sauce

**SERVES** 6 **PREP** 10 MIN **GRILL** 20 MIN

- **1 pound peaches, pitted and coarsely chopped**
- **1 pickled jalapeño chile, stemmed, plus 3 tablespoons pickling juice**
- **1 tablespoon honey**
- **2 teaspoons dijon mustard**
- **¼ teaspoon worcestershire sauce**
- **Salt and pepper**
- **3 pounds chicken wings, halved at the joint and wing tips removed**
- **Nonstick cooking spray**

**1.** Using a food processor, puree the peaches, pickled jalapeño and juice, the honey, mustard and worcestershire sauce; season with salt. Pour one-quarter of the sauce into a large bowl and the remaining sauce into a small bowl.

**2.** Preheat a grill to medium heat. Season the chicken wings with salt and pepper and coat lightly with cooking spray. Arrange on oiled cooking grates and grill, turning occasionally, until no longer raw on the outside, 6 to 8 minutes. Brush the wings generously with the larger amount of reserved sauce. Grill, continuing to turn occasionally, until deep golden-brown and just charred in parts, 8 to 10 minutes. Toss the wings with the smaller amount of reserved sauce. Transfer to a platter.

**Sauces** ***are a good bet with all chicken parts, but the nooks and crannies of chicken wings let the sauce collect in pockets and caramelize during grilling, adding another layer of texture and flavor. Many sauces tend to be high in sugar, which burns easily, so brush on the sauce during the last 10 minutes of grilling. To glaze 3 pounds of wings, about 1¼ cups sauce should do—reserve a separate batch for dipping to avoid cross-contamination.***

### Hoisin Glaze

Stir together **1 cup hoisin sauce** with **¼ cup each rice vinegar** and **water**.

### White Barbecue Sauce

Stir together **1 cup mayonnaise**, **2 tablespoons water**, **1 tablespoon fresh lemon juice**, **1 teaspoon each yellow mustard** and **poultry seasoning** and **a generous pinch celery salt**.

### Honey Barbecue Sauce

Stir together **¾ cup tomato-based barbecue sauce**, **2 tablespoons honey** and **1 teaspoon vanilla extract**; thin with **1 or 2 teaspoons cider vinegar**, if desired.



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# Chicken Legs

*There's nothing quite like the dark, juicy meat of a chicken leg. The extra fat found in this part keeps the meat moist, making it a forgiving cut to throw on a grill. Grill these pieces over a split fire of high and medium heat. The high heat lets some of the fat drain away first, resulting in the desirable crisp, charred surface. Finishing the legs over medium heat lets the chicken cook through without burning. This holds true whether you're grilling whole legs or drumstick and thigh portions separately.*

## Fennel-and-Herb-Rubbed Grilled Chicken Legs

**SERVES** 4 **PREP** 10 MIN **GRILL** 25 MIN

- **1 tablespoon plus 1 teaspoon fennel seeds**
- **1 tablespoon herbes de provence**
- **Salt and pepper**
- **3 pounds bone-in, skin-on chicken legs, thighs or drumsticks**

**1.** Preheat a grill for both medium and high heat. Using a food processor, pulse the fennel seeds, herbes de provence, 1 teaspoon salt and ¼ teaspoon pepper until finely ground. Using your hands, massage the rub over and under the chicken skin, being careful not to tear it.

**2.** Position the chicken on an oiled cooking grate over high heat and grill, turning often, until just golden-brown, about 5 minutes. Using tongs, arrange the chicken over medium heat and grill, turning occasionally, until deep golden-brown and the juices run clear when pierced with a knife, 15 to 20 minutes. Arrange the chicken so that any smaller ends are away from high heat to prevent burning.

## DRY RUBS

***are great with chicken legs. The combination of dark meat and spices forms a nice crust as the legs grill. Dry rubs are also ideal when you're short on time, punching up flavor immediately without the lengthier time required for marinating or for prepping seasoning pastes. Plan on ¼ cup dry-rub mixture to season 8 chicken legs.***

### Paprika Rub

Combine **2 tablespoons sweet smoked paprika** with **1 teaspoon each onion powder**, **salt** and **pepper** and **a pinch sugar**.

### Cumin Rub

Combine **1 tablespoon ground cumin**, **1 teaspoon each salt**, **pepper**, **ground ancho chile powder** and **granulated garlic or garlic powder** and **½ teaspoon ground cinnamon**.

### Five-Spice Rub

Combine **2 tablespoons five-spice powder**, **1 teaspoon each salt** and **pepper** and **½ teaspoon each onion powder** and **brown sugar**.

## grilling times

| LEGS, THIGHS, DRUMS | 20 to 25 min |
|---|---|

# Chicken Breasts

*Skinless, boneless chicken breast is the number-one bestseller at meat counters; it's ideal for beginning grillers because its cooking time is the easiest to predict. Pound to a uniform thickness (½ inch for a breast, ¼ inch for a cutlet) for even cooking—the expanded surface area will also show off the grilled exterior. But let's not overlook the skin-on, bone-in breast. Sure, its natural shape requires extra coddling on the grill, but meat is tastier and juicier cooked on the bone, and the skin lets the meat baste in its own fat as it cooks. Turn this cut regularly, at least four times, to minimize flare-ups, and arrange the thinner edges away from the heat to prevent burning while the thicker portions cook through.*

## Tea-Soaked Chicken Breasts

**SERVES** 4
**PREP** 15 MIN (PLUS COOLING AND MARINATING)
**GRILL** 15 MIN

- 3 bags black tea
- 2 whole star anise
- ¼ cup soy sauce
- 1 tablespoon brown sugar
- 2 teaspoons vegetable oil
- 1 teaspoon toasted sesame oil
- ¼ teaspoon ground cinnamon
- Four 6- to 8-ounce skinless, boneless chicken breasts, pounded ½ inch thick

1. In a small saucepan, bring 2 cups water to a boil. Add the tea bags and star anise and steep for 5 minutes, then discard the tea bags and star anise. Stir in the soy sauce, brown sugar, vegetable and sesame oils and cinnamon; let cool to room temperature, about 10 minutes.
2. Place the chicken breasts in a gallon-size resealable plastic bag and pour in the marinade; refrigerate for at least 1 hour or up to 8 hours.
3. Preheat a grill to medium. Position the chicken on an oiled cooking grate and then grill, uncovered and turning onto each side twice, until cooked through, 10 to 12 minutes.

### grilling times

| | |
|---|---|
| BREASTS | 10 to 12 min |
| CUTLET | 6 to 8 min |

## marinades

*turn out gentle, pleasant results, a good match for the mild flavor of breast meat. The seasoning process happens slowly, so allow at least an hour (and up to eight) for the marinade to soak in. Plan on using 2 cups marinade for every 4 breast halves. Include an acidic ingredient like vinegar, citrus juice or wine for flavor and to tenderize the meat, and a teaspoon or two of oil to help keep the chicken moist.*

### White Wine and Tarragon Marinade

Combine **1½ cups dry white wine**, **½ cup white wine vinegar**, **2 finely chopped shallots**, **⅓ cup chopped fresh tarragon**, **2 teaspoons extra-virgin olive oil** and **1 teaspoon salt**.

### Bourbon-Apple Marinade

Combine **1 cup bourbon**, **1 cup unsweetened apple juice or cider**, **1 teaspoon worcestershire sauce**, **1 teaspoon vegetable oil** and **1 teaspoon salt**.

### Hot Sauce Marinade

Mix together **1½ cups low-sodium chicken broth**, **¼ cup jalapeño hot pepper sauce** (preferably green Tabasco), **¼ cup distilled or cider vinegar**, **2 finely chopped garlic cloves**, **1 teaspoon vegetable oil** and **1 teaspoon salt**.



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# q&a

## What should I look for when buying chicken?

*Buy chicken unwrapped from a butcher, if possible. It should be odorless and free of unusual discolorations or markings. When buying prepackaged options from the supermarket, skip ones that have a pool of drained juice at the bottom or have passed their sell-by date. Chicken should look moist, though the skin color may vary from white to yellow depending on the chicken's diet. Terms like "free-range" and "natural" are loosely regulated, so ask your butcher about anything important to you.*

## How do you know when it's done?

*Use an instant-read thermometer, especially when grilling a whole chicken or breast meat.* ***An internal temperature of 165° to 170° is considered done.*** *If you lack a thermometer or the cut is too thin to read accurately, make a small slit in an out-of-the-way spot. Juices should run clear and the meat should no longer look translucent; breast meat will be white throughout.*

## What if there's a flare-up?

*Leave empty grate space around the perimeter of the grill so that the chicken can be moved away from the flames. You can also close the cover of the grill briefly to starve the flame of oxygen.*

## Is chicken skin bad for you?

*Chicken skin adds calories and fat to an otherwise lean meat, but it also provides extra flavor, holds in moisture and makes a perfect pocket for dry seasonings rubbed under the skin. When grilled properly, the skin becomes crisp as fat drips away. Remove the skin if you're concerned about fat or calories; otherwise, live a little and indulge in its crackly, savory flavor.*

web **Round out your chicken dishes** with over 150 recipes for our favorite summer sides, salads and more at rachaelraymag.com/june.

# ONCE YOU'VE MASTERED THOSE MEATY ICONS OF THE GRILL, IT'S TIME TO SET YOUR SIGHTS ON THE FINISHING TOUCHES.

RECIPES BY **R. ALLEN SMITH**
PHOTOGRAPHY BY **MAREN CARUSO**

**Households with kids buy about five more bottles of ketchup per year than those without.**

## ketchup

Americans are in love with that sweet-salty combination—it's part of what makes ketchup's flavor irresistible to kids as well as adults. In fact, **97 percent of you have a bottle in your fridge right now**. But for a slightly more healthy and sophisticated version, we add a smoky touch and plenty of fresh tomatoes.

**Charred Tomato-and-Red Pepper Ketchup**

Preheat a grill to high. Halve and seed **6 plum tomatoes** and **1 red bell pepper**; halve **1 small onion**. Grill, turning once, until softened, about 8 minutes. Transfer to a food processor and puree. Transfer to a saucepan, add **⅓ cup brown sugar**, **¼ cup apple cider vinegar** and **1 teaspoon salt** and bring to a boil over medium-high heat; lower the heat and simmer, stirring, until thickened, about 45 minutes. Let cool.

**tip**

Use Charred Tomato-and-Red Pepper Ketchup as a barbecue sauce.

FOOD STYLING BY JAMIE KIMM; PROP STYLING BY LAURA DOTOLO FOR HALLEY RESOURCES.

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top that

relish

Relish. **The word alone begs to be savored.** But if your craving goes beyond the classic sweet pickle, you can pucker up to this tangy tomatillo version with a jalapeño kick.

### Smoky Tomatillo Relish

Cut **½ pound tomatillos** and **1 small red onion** crosswise into ½-inch-thick slices. In a large bowl, toss the tomatillos, onion, **1 halved and seeded jalapeño chile**, **¼ cup vegetable oil** and **1 finely chopped garlic clove**; season with **salt** and refrigerate for 30 minutes. Meanwhile, preheat a grill to high. Grill the tomatillos until charred on one side, about 3 minutes, and grill the onion and jalapeño, turning once, until crisp-tender and slightly charred, about 8 minutes. Finely chop the vegetables and transfer to a bowl. Stir in **¼ cup coarsely chopped cilantro**, **1 tablespoon fresh lime juice** and **1 teaspoon each apple cider vinegar and sugar**.

**tip**

Top off a plate of pulled pork with Smoky Tomatillo Relish.

**One dozen: the number of offbeat relish recipes you'll find on rachaelraymag.com.**

# top that

## salsa

For every fan wielding a jar of traditional salsa in one hand and a tortilla chip in the other, **there's an enthusiast who knows this condiment doesn't just mean tomatoes**. Ours pairs Mexican jicama with the all-American summer fruit for a contemporary hybrid that respects its Latin roots.

### Jicama-and-Watermelon Salsa

Preheat a grill to high. Peel **1 large jicama** and slice crosswise, ⅓ inch thick. In a bowl, toss the jicama with **2 tablespoons vegetable oil** and grill, turning once, until grill marks appear, about 8 minutes. Let cool. Chop and transfer to a bowl. Add **1 cup chopped watermelon**, **¼ cup finely chopped mint** and **1 small seeded and finely chopped jalapeño chile**. In a small bowl, combine **1 tablespoon apple cider vinegar** and **1 teaspoon honey**. Stir into the salsa and season with **salt**; refrigerate for 1 hour.

**tip**

Serve Jicama-and-Watermelon Salsa on a grilled ham steak.

**More than half of you said you eat so much salsa, it could satisfy part of your daily vegetable requirement.**

## mayonnaise

Mayo's the **condiment that knows no neutral ground**. An irreplaceable staple? More than 75 percent of readers think so. Still, for many of you, it's far too rich and unctuous. Ours adds lemon to sharpen the flavor, and lots of chopped scallions for texture.

### Seared Scallion Mayonnaise

Preheat a grill to high. Grill **1 halved lemon**, skin side up, until well marked, about 3 minutes. Flip and grill for 2 minutes more; let cool slightly. Meanwhile, grill **3 scallions** until well marked all over, about 2 minutes; thinly slice crosswise. In a blender, combine **½ teaspoon salt**, **4 egg yolks** and **¼ teaspoon sugar**. Add the finely grated peel of the grilled lemon and 3 tablespoons of its juice. With the machine on, add **1 cup vegetable oil** in a thin stream. Stir in the scallions.

**tip**

Spread Seared Scallion Mayonnaise instead of butter on bread to make a super-crunchy grilled cheese sandwich.

**Sales of mayonnaise are highest in August, when back-to-school shoppers stock up.**

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top that

**68 percent of readers polled said a hot dog without mustard would mean condiment heartbreak.**

**tip**
Dip Southern-fried chicken into Gingered Peach Mustard.

**Gingered Peach Mustard**
Preheat a grill to medium. Grill **4 large halved and pitted peaches**, turning once, until softened and slightly charred, about 8 minutes. Transfer to a bowl, cover and let sit for 10 minutes. Discard the skins. In a food processor, puree the peaches, **¼ cup dijon mustard** and **1 tablespoon each chopped crystallized ginger and sugar**; season with **salt**. Let cool completely before serving.

mustard

**Low in fat and high in flavor**—these are two of mustard's biggest draws. To sweeten the deal, we blend in ripe grilled peaches, which let the mustard keep that eye-popping color. It's kind of like an orchard-inspired honey mustard.

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# 30 MINUTE MEALS

***Calling all grills and grill pans! Prepare to cook up hot dogs, steak salads and everything in between.*** BY RACHAEL RAY


- Reuben Dogs
- New Orleans Fishwiches
- Roasted Corn Tostadas
- Sausages, Rabes and Ricotta on Ciabatta
- Grilled Spanish Chicken and Tomato Bread
- Buffalo Thigh Sliders
- Grilled Tuna Pan Bagnats
- Meat-and-Potatoes Salad
- Grilled Escarole Caesar Salad with White Beans
- Creole Andouille Dawgs


**Get Rachael's 30-Minute Meals** and other quick, easy recipes at rachaelraymag.com/30.

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY ROBYN GLASER. HAIR BY CARRIE FERNOW; MAKEUP BY KIM WHITE AT KIMWHITEMAKEUP.COM; FASHION STYLING BY JANE HARRISON-FOX.



FOOD PHOTOGRAPHY BY **MARCUS NILSSON** | PORTRAIT BY **JIM WRIGHT**

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## Reuben Dogs

**SERVES 4**

*For the russian dressing on these dogs, you can stir in dill relish, or, for more pickle punch, garnish them with deli spears. A Rachel (no relation) is a Reuben made with smoked turkey rather than corned beef, so swap in turkey dogs here to make Rachel Dogs.*

**One 1-pound sack sauerkraut, rinsed and drained**
**8 large beef hot dogs**
**⅓ cup sour cream**
**⅓ cup ketchup**
**1 tablespoon sweet smoked paprika**
**¼ cup dill pickle relish or 1 large deli dill or half-sour pickle, cut into 8 spears**
**8 slices swiss cheese**
**8 crusty 6-inch-long deli rolls, pretzel rolls or good-quality hot dog rolls, split**

Preheat an outdoor grill or griddle pan to medium-high. In a small saucepan, warm the sauerkraut on the grill or over medium heat. In a medium skillet, bring 1 inch of water to a boil. Add the hot dogs and parboil on the grill or over medium heat to heat through, about 5 minutes.

While the dogs heat through, in a small bowl, combine the sour cream, ketchup and smoked paprika. If using the pickle relish, stir in here.

Split the dogs lengthwise but do not cut all the way through, butterflying them open. Place them cut side down on the grill or griddle and crisp up the casings, 2 to 3 minutes. Cover each dog with a slice of swiss cheese folded to cover the dogs evenly. Cover the grill or griddle with a loose foil tent to melt the cheese.

Set the cheesy dogs into the rolls and top with a slather of sauce and the sauerkraut. If using the pickle spears, place on top of the dogs.

## New Orleans Fishwiches

**SERVES 4**

**¼ cup sun-dried tomatoes**
**Boiling water**
**4 tablespoons butter**
**1 clove garlic, crushed**
**2 tablespoons chopped fresh thyme**
**1 tablespoon hot sauce, such as Frank's RedHot**
**1 cup drained giardiniera (pickled vegetables)**
**½ cup sicilian green olives or spanish pimiento-stuffed olives**
**A generous handful of flat-leaf parsley**
**¼ cup extra-virgin olive oil (EVOO)**
**Four 6- to 8-ounce fillets grouper, wahoo or mahi-mahi**
**Old Bay Seasoning**
**Pepper**
**4 kaiser rolls, split**
**Bibb or butter lettuce leaves**

Preheat an outdoor grill or griddle pan to medium-high heat. In a small bowl, cover the sun-dried tomatoes with boiling water and let stand for 10 minutes.

In a small saucepan, melt the butter with the garlic; season with the thyme and stir in the hot sauce.

Using a food processor, pulse the sun-dried tomatoes, giardiniera, olives and parsley into a fine relish. Transfer to a bowl and stir in the EVOO.

Brush the fish on both sides with the garlic butter and sprinkle with Old Bay and a little pepper. Place on the grill or griddle and cook, basting with more garlic butter, for 3 minutes on each side.

Toast the rolls on the grill or under a hot broiler. Slather the rolls with the olive sauce and pile on the fish and lettuce.

ORANGE METAL TABLE AVAILABLE AT REBECCACOLEGROWS.COM.

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# 30 MINUTE MEALS

## Roasted Corn Tostadas

**SERVES 4**

*Here's a hearty, spicy, vegetarian Mexican meal that packs enough punch for meat eaters, too. It gets its kick from chipotles in adobo sauce. Place any remaining chipotles in a small resealable plastic bag, label the bag and freeze. (Seeding the chiles before freezing curbs their bite a bit.) Cut off a small chunk for your next use.*

**6 ears corn, shucked**
**Vegetable oil, for drizzling**
**Ancho chile or traditional chili powder, for sprinkling**
**Salt and pepper**
**Grated peel and juice of 1 lime**
**1 cup heavy cream**
**1 chipotle chile in adobo sauce, seeded and finely chopped, plus 1 tablespoon sauce**
**One 15-ounce can spicy vegetarian refried beans**
**Chopped iceberg or romaine lettuce, for topping**
**2 plum tomatoes, seeded and chopped, for topping**
**1 small red onion, finely chopped, for topping**
**Drained and sliced pickled jalapeño chiles, or giardiniera (pickled vegetables), for topping**
**Chopped cilantro (optional), for topping**
**Eight 4- to 6-inch flour or corn tortillas**
**2½ cups shredded monterey jack or mild mexican melting cheese**

Preheat an outdoor grill or preheat a broiler to high and position a rack on the second shelf. Dress the corn with a little oil and season with a sprinkle of chile powder, salt and pepper. Grill or broil the corn, turning occasionally, until tender and evenly charred, 12 to 15 minutes. Invert a small bowl in a larger bowl. Using tongs, remove the corn from the grill or broiler and steady the ears upright, 1 at a time, on the inverted bowl. Using the back of a knife, scrape the kernels from the cobs. Dress with the lime juice.

In a small saucepan, bring the cream, chipotle, adobo sauce and lime peel to a boil over medium heat on the stovetop only (cream requires a babysitter and the grill heat is too high). Lower the heat to a low, slow boil and cook until reduced slightly.

In another small saucepan, combine the refried beans and ¼ cup water on the grill or over medium-low heat. Heat through and remove from the grill.

While the beans heat, line up your toppings. Char the tortillas on the grill or under the broiler, then top with the beans and some of the cheese. Melt under a covered grill or the broiler for 1 minute. Save a little cheese for garnish.

Serve 2 tostadas per person. Top each tostada with a mound of corn, the chipotle cream, the remaining cheese, the lettuce, tomatoes, onion, pickled chiles and cilantro, if using.

## Sausages, Rabes and Ricotta on Ciabatta

**SERVES 4**

**2 pounds italian hot or sweet sausages**
**3 tablespoons extra-virgin olive oil (EVOO), plus more for liberal drizzling**
**1 large head broccoli rabe**
**Sea salt and black pepper**
**5 cloves garlic, 4 thinly sliced or chopped, 1 halved**
**1 teaspoon crushed red pepper**
**Freshly grated nutmeg**
**2 cups fresh ricotta cheese**
**½ cup whole milk**
**3 tablespoons fresh thyme (several sprigs), finely chopped**
**1 loaf ciabatta bread, split and halved**

Preheat an outdoor grill. In a medium skillet, bring 1 inch of water to a boil. Add the sausages and parboil on the grill or over medium heat to heat through, 6 to 8 minutes. Drizzle with a little EVOO, place on the grill and crisp the casings, 5 to 6 minutes.

Meanwhile, trim the rabes up, bring a pot of water to a boil, salt it, add the rabes and cook for 5 minutes. While the broccoli rabe is working, in a skillet, heat the 3 tablespoons EVOO, 3 turns of the pan, over medium heat. Add the sliced garlic and crushed red pepper. Drain the rabes and add to the garlic oil, turn to coat and turn off the heat. Season the broccoli rabe with sea salt and a little nutmeg and transfer to the grill to char the edges, about 2 minutes on each side.

In a bowl, combine the ricotta, milk, a liberal drizzle of EVOO, thyme, sea salt and black pepper. (They serve a ricotta mixture like this at one of my favorite restaurants, Locanda Verde in NYC. As is, it's a delicious appetizer served with bread!)

Char the bread on the grill. Rub with the halved garlic, drizzle with EVOO and slather with the ricotta mixture. Serve with the sausages and broccoli rabe. *Wow! Soooooooo good!*

## Grilled Spanish Chicken and Tomato Bread

**SERVES 4**

**About ⅓ cup EVOO, plus more for drizzling**
**3 cloves garlic, 1 halved**
**A generous handful of flat-leaf parsley, finely chopped**
**2 sprigs fresh oregano, finely chopped, or 1 teaspoon dried (⅓ palmful)**
**2 tablespoons smoked sweet paprika (a couple of palmfuls)**
**A few dashes hot sauce, such as Tabasco**
**Sea salt and pepper**
**8 pieces skinless, boneless chicken thighs or 4 breasts, lightly pounded**
**½ lemon**
**4 ripe tomatoes, halved**
**1 loaf crusty bread, such as baguette, split and cut into portions**
**Optional garnishes: giardiniera (pickled vegetables), spanish pimiento-stuffed olives, sliced manchego cheese**

Preheat an outdoor grill. Pour about ⅓ cup EVOO in a shallow dish. Grate or finely chop 2 cloves garlic into the oil. Whisk in the parsley, oregano, paprika and hot sauce; season with sea salt and pepper. Add the chicken and turn to coat; let stand for a few minutes. Place the chicken on the grill and cook, turning once, until cooked through, about 10 minutes for thighs or 12 minutes for breasts. Remove from the grill and squeeze the lemon over the meat.

Meanwhile, using the large holes of a box or handheld grater, grate the flesh of the tomatoes into a bowl; discard the skins.

Char the bread on the grill for 5 minutes. Rub with the halved garlic, drizzle with EVOO, slather with the tomato sauce and season with sea salt (John likes pepper on his, too).

Serve the chicken with the tomato bread. For a Spanish feast, add the giardiniera, a few olives and cheese, along with a nice white or red rioja.

Sausages, Rabes and Ricotta on Ciabatta

Grilled Spanish Chicken and Tomato Bread

TOP: TOLIX A CHAIR AVAILABLE AT CONRANUSA.COM; WOOD DECKING TILES AVAILABLE AT REBECCACOLEGROWS.COM.

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30 MINUTE MEALS

## Buffalo Thigh Sliders

**SERVES 4**

**8 pieces boneless, skinless chicken thighs, trimmed**
**Extra-virgin olive oil (EVOO) or vegetable oil, for drizzling**
**Granulated onion**
**Granulated garlic**
**Salt and pepper**
**3 tablespoons butter**
**¼ cup hot sauce (eyeball it), such as Frank's RedHot**
**1 cup sour cream**
**½ cup blue cheese crumbles (crumble up a small wedge)**
**¼ cup chopped chives**
**Juice of ½ lemon**
**8 small slider rolls, such as Pepperidge Farm, or soft dinner rolls, split**
**Shredded lettuce, for topping**
**½ cup shredded carrots, for topping**

Preheat an outdoor grill, grill pan or griddle pan to medium-high. Dress the chicken thighs with EVOO and season with a sprinkle of granulated onion, granulated garlic, salt and pepper. Grill, turning once, until cooked through, about 10 minutes.

While the chicken cooks, in a small saucepan, melt the butter and stir in the hot sauce. Add the chicken to the sauce to coat thoroughly.

In a small bowl, mix together the sour cream, blue cheese, chives and lemon juice; season with salt and pepper.

Place the chicken on the roll bottoms and top with the lettuce, carrots and blue cheese sauce; set the roll tops in place.

WHITE OUTDOOR METAL CHAIR AVAILABLE AT REBECCACOLEGROWS.COM.



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## Grilled Tuna Pan Bagnats

**SERVES 4**

**About ⅓ cup extra-virgin olive oil (EVOO), plus more for drizzling**
**2 cloves garlic, grated or finely chopped**
**2 teaspoons anchovy paste**
**2 sprigs rosemary, leaves finely chopped**
**Pepper**
**2 pounds tuna steaks, cut into bite-size cubes**
**2 loaves ciabatta bread, split**
**½ pound deli tub loosely packed pitted niçoise or kalamata olives (a couple of big spoonfuls)**
**A couple of handfuls of caperberries, drained and stemmed, or 4 tablespoons capers, drained**
**1 small red onion, quartered lengthwise and very thinly sliced crosswise**
**A couple of generous handfuls of flat-leaf parsley leaves**
**4 cups baby arugula leaves (4 handfuls)**
**Juice of 2 lemons**
**4 large eggs, hard-boiled, then chopped (see box at right)**

Preheat an outdoor grill or griddle pan to medium-high heat. In a large, shallow dish, whisk together about ⅓ cup EVOO, the garlic, anchovy paste and rosemary; season with pepper. Add the tuna, turn to coat and thread on metal skewers. Let marinate for a few minutes for the flavors to soak into the fish. Place the tuna on the grill or griddle and cook, turning a quarter turn each minute or so, for 5 minutes.

While the tuna grills, char the bread for grill marks or broil to char at the edges.

Coarsely chop the olives and cut the caperberries into long, thin wedges, or run your knife through the drained capers. Pile half of the tuna on each ciabatta loaf bottom and top with the olives, caperberries, onion, parsley and arugula. Dress each sandwich with the lemon juice and a drizzle of EVOO; season with pepper and top with the eggs. Set the ciabatta tops into place and cut each loaf into 4 pieces (serve half a loaf, or 2 pieces, per person).

***You can pick up hard-boiled eggs at deli counters and salad bars; chop and reserve them. Or place raw eggs in a small pot, cover with water and bring to a boil. When the eggs come to a full boil, cover the pan and turn off the heat; let stand for 10 minutes. Run the eggs under cold water as you crack them. Let stand for a minute to loosen the shells, then peel and chop the eggs.***

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30 MINUTE MEALS

## Meat-and-Potatoes Salad

**SERVES 4**

*If you like a steakhouse supper with the works—including a great blue cheese-dressed salad—here's a way to eat them all at once.*

**4 small strip steaks or 4 flatiron steaks (6 to 8 ounces each)**
**2 pounds baby yukon gold potatoes or other small potatoes**
**Salt and pepper**
**½ cup beef consommé or beef stock**
**1 large shallot**
**2 tablespoons dijon mustard**
**2 tablespoons honey or agave syrup**
**1 tablespoon worcestershire sauce**
**About ⅓ cup extra-virgin olive oil (EVOO)**
**3 tablespoons butter**
**A few sprigs of sage**
**1 large clove garlic, crushed**
**1 small red onion, quartered and very thinly sliced**
**3 ribs celery from the heart, very thinly sliced on an angle**
**2 small bunches watercress or upland cress, trimmed**
**1 cup blue cheese crumbles**

Take the chill off the steaks and preheat an outdoor grill or griddle pan to medium-high. In a pot, cover the potatoes with water. Cover the pot and bring to a boil, then uncover, salt the water and cook the potatoes until tender, about 12 minutes. Drain, then return the potatoes to the pot and crack in half with a potato masher. Pour in the consommé (or stock).

While the potatoes are working, grate the shallot into a salad bowl. Add the mustard, honey (or agave), worcestershire sauce and lots of pepper. Whisking constantly, stream in the EVOO; season with salt and pepper to taste.

In a small saucepan, melt the butter on the grill, or, if you're cooking on the stove, over low heat. Add the sage and garlic and cook, stirring, for 2 minutes. Remove from the grill or reduce the heat to low. Season the steaks with salt and pepper and grill, turning occasionally, for about 9 minutes for medium. Baste the steaks with the garlic-sage butter during the last couple of minutes of cooking. Remove from the heat and let rest, then slice.

Toss the cooked potatoes, the onion, celery and watercress with the shallot dressing; sprinkle with the blue cheese. Serve with the sliced steak on top or alongside

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## Grilled Escarole Caesar Salad with White Beans

**SERVES 4**

*I love beans, greens and a good caesar. This meal combines these three greats into one hot dish.*

**2 large heads escarole**
**2 teaspoons anchovy paste**
**2 large cloves garlic, 1 grated or finely chopped, 1 halved**
**About 1 tablespoon worcestershire sauce**
**Juice of 1 large, ripe lemon**
**About ½ cup extra-virgin olive oil (EVOO), plus more for drizzling**
**A generous handful of grated pecorino-romano cheese**
**Lots of pepper**
**Olive oil cooking spray**
**A few grates of nutmeg**
**Ciabatta bread, sliced**
**5 large eggs, hard-boiled, then chopped (see page 129)**
**One 15-ounce can cannellini beans, rinsed and drained**

Preheat an outdoor grill or grill pan to medium-high. Fill the sink with water. Trim the escarole but leave the heads intact, then swish the escarole heads vigorously. Halve the heads and dry them with kitchen towels.

In a shallow bowl, combine the anchovy paste, grated or chopped garlic, worcestershire sauce and lemon juice. Whisk in about ½ cup EVOO, the cheese and pepper.

Coat the escarole lightly with the cooking spray and grill, turning once, until wilted and grill marks appear, about 5 minutes. Season the escarole halves with a little nutmeg and drizzle the anchovy dressing on top, or chop to mix thoroughly with the dressing.

Char the bread slices on the grill, on the grill pan or under a hot broiler. Rub with the halved garlic and drizzle with EVOO. Chop the bread.

Arrange the eggs and the cannellini beans over the halved escarole or toss with the chopped escarole. Serve with the bread.

## Creole Andouille Dawgs

**SERVES 4**

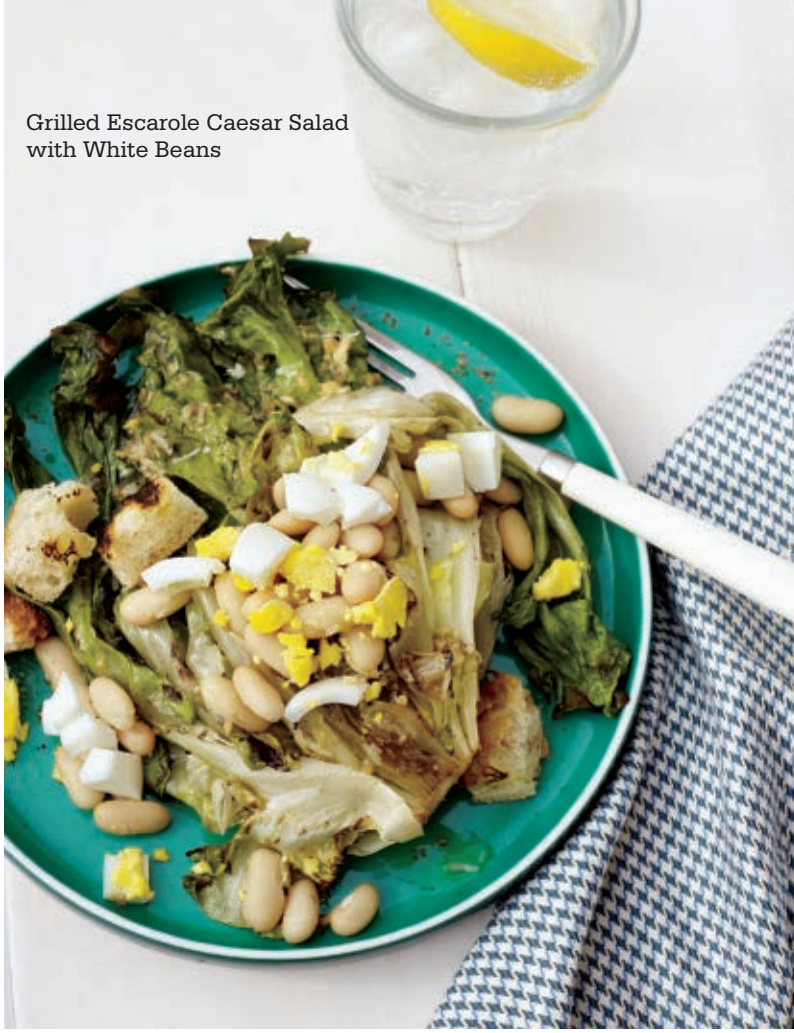
*For a fun, jambalaya-like twist, add a little chopped shrimp to the pan with the chopped vegetables.*

**8 andouille sausages**
**3 tablespoons canola oil, plus more for drizzling**
**2 small ribs celery with leafy tops, finely chopped**
**1 medium onion, finely chopped**
**1 cubanelle pepper or small bell pepper, seeded and finely chopped**
**2 large cloves garlic, finely chopped**
**Salt and pepper**
**2 tablespoons flour**
**3 to 4 sprigs fresh thyme, leaves stripped and chopped**
**½ cup lager beer**
**2 tablespoons tomato paste**
**1 cup chicken stock**
**1 tablespoon worcestershire sauce**
**Hot sauce, to taste**
**Baguette bread, cut to fit sausages, or other crusty dawg rolls, split**
**Chopped scallions or chives, for garnish**

Preheat an outdoor grill or griddle pan to medium-high heat. In a medium skillet, bring 1 inch of water to a boil. Add the sausages and parboil on the grill or over medium heat to heat through, 6 to 8 minutes. Dress with a little oil, place on the grill or griddle pan and crisp up the casings, 3 to 4 minutes.

Meanwhile, in a skillet, heat 3 tablespoons oil, 3 turns of the pan, on the grill or over medium-high heat. Add the celery, onion, cubanelle pepper and garlic; season with salt and pepper. Cook, stirring frequently, until tender, 5 to 6 minutes. Add the flour and stir for a couple of minutes. Add the thyme and beer and stir for 30 seconds to evaporate. Stir in the tomato paste. Add the stock, worcestershire and hot sauce and bring to a bubble; lower the heat to low.

Serve the andouille on the baguette (or other rolls) and top with the sauce and scallions. *Ooh oui, chérie!* That's a dawg!



Grilled Escarole Caesar Salad with White Beans

Creole Andouille Dawgs

BOTTOM: WOOD DECKING TILES AVAILABLE AT REBECCACOLEGROWS.COM.



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# 50 ON A

## Grilling adds a spark to everyday cooking, but if you really want to light that creative fire, serve your entire meal on a skewer.

RECIPES BY **KATIE BARREIRA**, **DAVID MCCANN**, **SUSIE LILLY OTT** AND **MELISSA VAUGHAN**
PHOTOGRAPHY BY **TOM SCHIERLITZ**

**1 Grilled Cheese Sandwiches**
Preheat a grill to medium-high. Arrange 3 thin slices **sandwich bread**, such as Pepperidge Farm Very Thin white bread, on a work surface. Top each with 1 deli-style slice **cheddar cheese**, another slice bread, another slice cheese and another slice bread. Trim and discard the crusts. Brush the sides of each stack with **melted butter**. Quarter each diagonally to form 12 triangles. Spear a 6-inch skewer into each quarter and butter the cut sides. Grill each side.

**2 Ginger-Lime Scallops**
Preheat a grill to medium-high. Using a mini chopper, process ⅓ cup **sugar** with 2 teaspoons coarsely chopped **candied ginger** until fine; transfer to a plate. Brush 12 **sea scallops** with **vegetable oil** and toss in the ginger sugar. Thread each scallop onto a 6-inch skewer; season with **salt**. Cut 2 **limes** into 6 wedges each. Thread the lime wedges on top of each scallop, rind side up. Grill, turning once, for 5 minutes. Without removing the lime wedges from the skewers, squeeze the lime juice onto the scallops before eating.

**3 Salami-and-Fig Fans**
Preheat a grill to medium-high. Place 12 thin slices 4-inch-diameter **soft salami** (such as genoa) on a work surface. Spread ½ teaspoon **fig preserves** in the center of each slice, leaving a ½-inch border. Sprinkle each with a heaping teaspoon of crumbled **goat cheese** (about 3 ounces total). Divide ¼ cup **toasted pine nuts** among the slices. Fold each slice of salami in half twice to form a fan. Weave a salami fan onto each of twelve 6-inch skewers so it stays closed. Grill, turning once, for 3 minutes.

FOOD STYLING BY SUSAN SPUNGEN.



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# Stick

## STARTERS

**4 Grilled Shrimp Cocktail**

In a large bowl, combine ½ cup **ketchup**, 1½ tablespoons **prepared horseradish**, the juice of ¼ **lemon** and a pinch of **crushed red pepper**. Reserve ¼ cup of the cocktail sauce. Add 1 dozen peeled and deveined tail-on **jumbo shrimp** to the bowl and toss to coat. Cover and refrigerate for 4 hours or overnight. Preheat a grill to medium-high. Thread the shrimp at the head and tail ends onto each of twelve 6-inch skewers. Brush both sides of each shrimp with **extra-virgin olive oil**. Grill for 3 minutes, flip and grill for 1 minute more. Brush with the reserved cocktail sauce.

**5 Thai Thighs**

In a medium bowl, combine ¼ cup **green curry paste** and ¼ cup **coconut milk**. Add 1 pound **skinless, boneless chicken thighs** cut into twenty-four 1-inch pieces. Cover and refrigerate for 4 hours or overnight. Preheat a grill to medium-high. Cut the firm green portion of 8 **scallions** into twenty-four 1-inch lengths. Thread 2 chicken pieces and 2 scallion greens alternately onto each of twelve 6-inch skewers; brush with **vegetable oil**. Grill, turning once, for 10 minutes.

### IMAGINE THESE...

**6** SALTIMBOCCA WINGS
Stuff chicken wing drumettes under their skin with finely chopped prosciutto and fresh sage. Thread onto skewers and grill, basting with equal parts melted butter and white wine.

**7** CANDIED SALMON
Toss 1-inch cubes of salmon with dijon mustard and a splash of lemon juice. Thread onto skewers, sprinkle with brown sugar and grill on a well-oiled grate to medium-rare.

**8** PAELLA BITES
Stack small shrimp on thin disks of spanish chorizo and thread onto skewers. Grill until the shrimp are just cooked through and serve with mayonnaise pureed with smoked paprika and roasted red pepper.

**9** STUFFED MUSHROOMS
Sauté finely chopped broccoli rabe with extra-virgin olive oil and garlic. Stir in crumbled ricotta salata cheese and stuff into mushroom caps. Skewer and grill, stuffing side up.

**10** PIGS IN BLANKETS
Wrap cocktail hot dogs in strips of canned crescent roll dough. Skewer and grill, covered, until the dough is golden-brown. Serve with honey mustard.

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**11 Spicy Steak Fries**

Preheat a grill to medium-high. Slice 2 large unpeeled **baking potatoes** lengthwise into ½-inch-thick wedges. In a bowl, toss the potatoes with 2 tablespoons **extra-virgin olive oil**; season with **salt** and **pepper**. Thread the wedges crosswise onto four 10-inch skewers. Grill, flipping once, until golden and crisp, about 25 minutes. Meanwhile, in a small bowl, combine 1 tablespoon extra-virgin olive oil, 1½ teaspoons **hot smoked paprika** and ½ teaspoon each **garlic powder** and **brown sugar**. Brush the potatoes with the spice mixture and season with salt before serving.

**12 Prosciutto-Studded Baby Bok Choy**

Preheat a grill to medium-high. In a bowl, season 3 tablespoons **extra-virgin olive oil** with 2 crushed **garlic cloves**. Halve 8 small heads **baby bok choy** lengthwise. Cut 3 ounces thinly sliced **prosciutto** into ribbons and stuff between the leaves of the bok choy. Thread 2 stuffed bok choy raft-style onto two 10-inch skewers, tucking the leaves in. Repeat to make 4 double-skewered kebabs. Brush both sides of the bok choy with the garlic oil; season with **salt** and **pepper**. Grill, flipping once, until crisp-tender, about 8 minutes.

Spicy Steak Fries

Prosciutto-Studded Baby Bok Choy

## IMAGINE THESE...

**13 SUMMER SQUASH**
Toss halved pattypan squash and blanched new potatoes and pearl onions in garlic-seasoned extra-virgin olive oil; skewer and grill. Top with greek yogurt and chopped dill.

**14 SPANISH-STYLE FENNEL**
Slice small fennel bulbs lengthwise into thick cross sections; skewer lengthwise. Season with extra-virgin olive oil and lemon and grill until crisp-tender. Top with a chopped green olive-toasted almond "salsa."

**15 TRI-COLORE "SALAD"**
Grill skewered radicchio wedges and halved belgian endives. Drizzle with bacon vinaigrette and garnish with arugula ribbons.

**16 BEETS WITH HORSERADISH CREAM**
Cut beets and apples into similar-size wedges and thread onto skewers with small red radishes; brush with extra-virgin olive oil and grill. Serve with horseradish-spiked unsweetened whipped cream.

**17 RICOTTA CROSTINI**
Brush thick slices of italian bread with plenty of extra-virgin olive oil. Thread onto skewers and grill until golden. Slather fresh ricotta on one side and sprinkle with orange zest and crushed pistachios.



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### 18 Plum Tomatoes with Artichoke Pesto

Preheat a grill to medium-high. In a bowl, combine 1 cup drained and chopped **marinated artichoke hearts** and 2 tablespoons **prepared pesto**. Halve 4 **plum tomatoes** lengthwise and remove the seeds. Brush with **extra-virgin olive oil**; season with **salt** and **pepper**. Thread 2 tomato halves raft-style onto two 10-inch skewers. Repeat to make 4 double-skewered kebabs. Grill the tomatoes cut side down until softened and grill marks appear, about 5 minutes. Flip and fill the cavities with the artichoke mixture. Cover and grill until warmed through, about 5 minutes.

### 19 Cauliflower with Spicy Lime Cream

Preheat a grill to medium-high. In a bowl, combine ⅓ cup **mayonnaise**, 2 tablespoons chopped **cilantro**, 4 teaspoons **fresh lime juice** and ½ teaspoon **chili powder**. Cut one 2-pound **cauliflower** into sixteen 2-inch pieces. In a large bowl, toss the cauliflower with ¼ cup **extra-virgin olive oil** and ½ teaspoon each chili powder and **salt**. Thread 4 florets onto each of four 10-inch skewers. Grill, turning occasionally, until browned and crisp-tender, about 10 minutes. Brush with the mayonnaise mixture and sprinkle with ⅓ cup finely grated **pecorino-romano cheese** and 1 tablespoon chopped cilantro.

### 20 Polenta with Butter-Basted Mushrooms

Preheat a grill to high. In a bowl, combine 2 tablespoons room-temperature **butter**, 1 tablespoon each crumbled **blue cheese** and finely chopped **shallot**, and 2 teaspoons chopped **fresh thyme**. Slice a 1-pound log of **prepared polenta** into four 1½-inch rounds and quarter each into wedges. Thread 4 polenta wedges and 3 stemmed **shiitake mushroom caps** alternately onto each of four 10-inch skewers. Brush with **extra-virgin olive oil**; season with **salt**. Grill on a well-oiled grate with the curved side of the polenta wedges down, basting with half of the butter mixture, until the polenta is crisp, about 7 minutes. Flip, baste with the remaining butter mixture and grill for 8 minutes.

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### 21 Turkey Breast Paprikash

In a bowl, whisk together 2 tablespoons each **extra-virgin olive oil** and **sweet smoked paprika**, 1 finely chopped **garlic clove** and 2 teaspoons **tomato paste**. Transfer half to a large bowl, whisk in ¼ cup **sour cream** and toss with 1½ pounds **turkey breast cutlets** cut into 1½-inch cubes; cover and refrigerate for 30 minutes or up to 2 hours. Preheat a grill to medium. Toss 16 halved **cremini mushrooms** with the remaining paprika mixture. Cut 1 **onion** into 1½-inch pieces and thread onto eight 12-inch skewers, alternating with the mushrooms and turkey cubes; season with **salt** and **pepper**. Cover and grill on a well-oiled grate, turning once, until browned and just cooked through, 10 to 12 minutes. Serve with sour cream and sprinkle with paprika and chopped **fresh dill**.

### 22 Grilled Tofu with Chili Sauce

In a large bowl, combine ¼ cup each **soy sauce**, **fresh lime juice** and **light brown sugar**. Add 3 tablespoons water, 1 tablespoon **toasted sesame oil**, 2 teaspoons finely chopped **ginger**, 1 finely chopped **garlic clove** and ½ teaspoon **red chili paste**; reserve half of the sauce in a small bowl. Cut one 16-ounce block **extra-firm tofu**, patted dry, into 1½-inch cubes, and cut 2 **japanese eggplants** into ½-inch rounds. Add 1 cubed **red bell pepper** and ⅓ pound **snow peas** to the large bowl; toss to coat. Refrigerate for 30 minutes. Preheat a grill to medium-high. Thread the vegetables and tofu onto eight 12-inch skewers. Cover and grill on a well-oiled grate, turning once, until the vegetables are tender, 6 to 8 minutes. Serve with the chili sauce for dipping.

### 23 Dry-Rubbed Flank Steak with Basil Butter

In a bowl, combine 3 tablespoons softened **butter** and 2 tablespoons chopped **fresh basil**; season with **salt** and **pepper**; refrigerate. Preheat a grill to medium-high. In a large bowl, combine ¼ cup **brown sugar**, 2 tablespoons each **sweet smoked paprika**, **garlic powder** and **extra-virgin olive oil**, 1 tablespoon each **chili powder**, **dried basil** and **dried thyme** and 2 teaspoons **dry mustard**. Add 1½ pounds **flank steak**, cut against the grain into 16 slices, and 16 **cherry tomatoes**; season with salt and pepper and toss to coat. Thread 2 pieces of steak, ribbon-style, and 2 tomatoes onto each of eight 12-inch skewers. Cover and grill, turning once, until the steak is just cooked through, about 7 minutes. Top with the basil butter.

*Grilled Tofu with Chili Sauce*

*Curried Shrimp with Pineapple*

# MAIN COURSES



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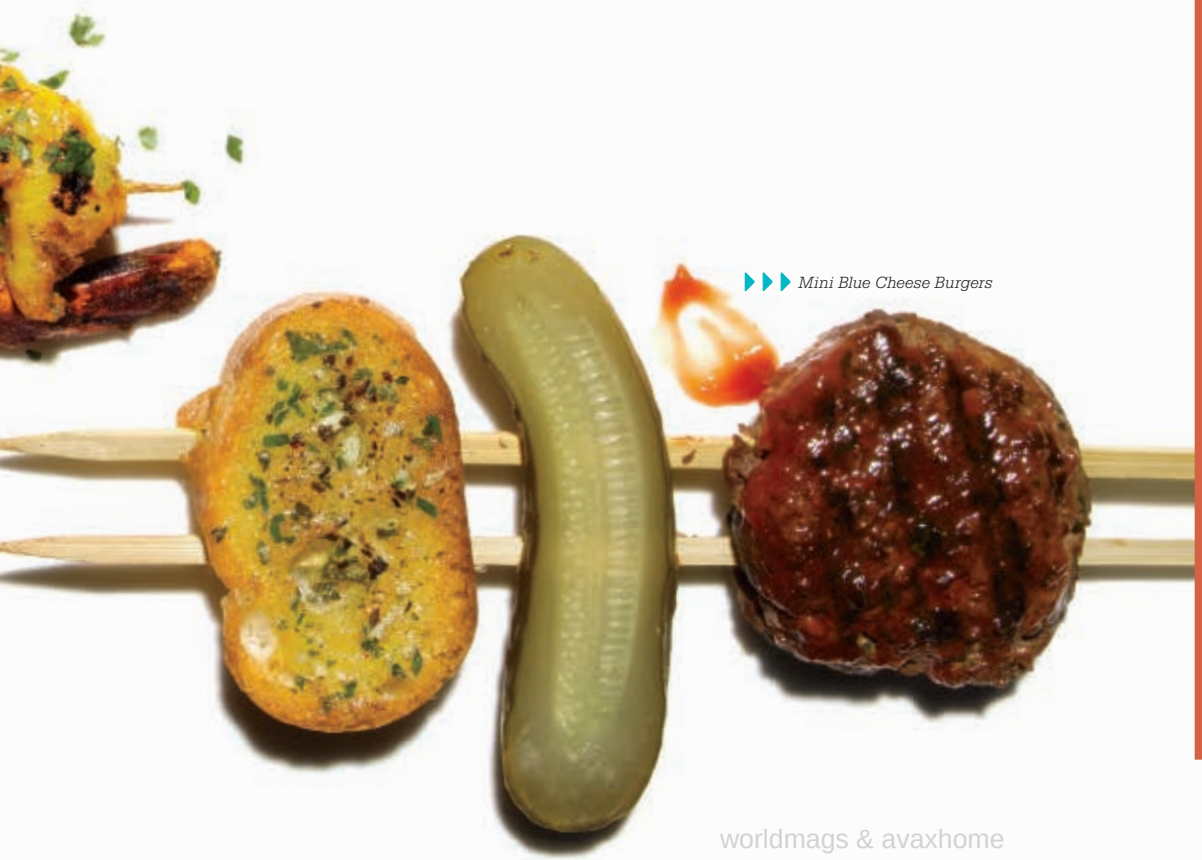
*Turkey Breast Paprikash*

*Dry-Rubbed Flank Steak with Basil Butter*



*Mini Blue Cheese Burgers*

**24 Curried Shrimp with Pineapple**

In a bowl, combine ¼ cup **extra-virgin olive oil**, 2 chopped **garlic cloves**, 4 teaspoons grated **ginger**, 1 tablespoon chopped **cilantro** and 2 teaspoons each **ground cardamom**, **ground turmeric** and **curry powder**. Add 1 pound **large peeled shrimp**; toss to coat. Preheat a grill to medium-high. Cut 1 **pineapple** into cubes. Thread the shrimp and pineapple onto eight 12-inch skewers; season with **salt**. Grill, turning once, for 4 to 5 minutes. Top with chopped cilantro.

**25 Mini Blue Cheese Burgers**

In a bowl, combine 1¼ pounds **ground sirloin**, ¼ cup each **ketchup** and chopped **shallot**, 2 tablespoons chopped **parsley** and 1 chopped **garlic clove**; season with **salt**. Divide the mixture into 8 mounds. Working with one mound at a time, press 1 tablespoon **blue cheese** into the center and shape the meat around it; press to form a patty. Preheat a grill to medium-high. In a bowl, combine 3 tablespoons **butter** and 2 teaspoons each chopped **garlic** and chopped **parsley**. Spread the butter on both sides of 8 slices **baguette**. Thread 1 patty, a **dill pickle** half and a baguette slice raft-style onto two 12-inch skewers. Repeat with the remaining patties. Grill, flipping once and basting the meat with ketchup, for 8 minutes.

## IMAGINE THESE...

**26 FIVE-SPICE PORK WITH BROCCOLI**
Toss thinly sliced boneless pork loin chops with vegetable oil, soy sauce and a pinch of five-spice powder. Thread alternately with blanched broccoli florets; grill to medium.

**27 SURF AND TURF "SCAMPI"**
Thread super-colossal shrimp alternately with thin strips of rib-eye steak and grill, basting with garlic butter. Finish with a squirt of lemon and a sprinkling of parsley.

**28 STANDING LAMB RIB ROAST**
Marinate lamb rib chops with extra-virgin olive oil, smashed garlic cloves and fresh rosemary. Skewer the chops, sprinkle with salt and grill to medium-rare.

**29 BUBBLE AND SQUEAK**
Toss blanched brussels sprouts, pearl onions and new potatoes in seasoned oil. Skewer with breakfast sausage and grill until the sausage is crisp.

**30 CHICKEN LIVERS WITH PANCETTA**
Wrap chicken livers in thinly sliced pancetta and thread onto skewers, alternating with strips of sweet onion. Grill until the livers are just cooked through.

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### 31 Grilled Kielbasa with Fennel and Pears

Preheat a grill to medium-high. Cut 2 **red pears** into 16 wedges. Slice 2 **fennel bulbs** crosswise. Thread the fennel, pears and 1 pound thickly sliced **kielbasa** onto eight 12-inch skewers. In a small bowl, combine ¼ cup **balsamic vinegar**, 3 tablespoons **extra-virgin olive oil** and 1 tablespoon **honey**; brush the kebabs with the mixture and season with **salt** and **pepper**. Grill on a well-oiled grate, turning once, until the fennel and pears are tender, about 8 minutes.

### 32 Pork Tenderloin with Mango

In a bowl, combine ¼ cup **pineapple juice**, half a seeded, finely chopped **jalapeño**, the juice of 1 **lime**, 2 teaspoons each **ancho chili powder** and **dark brown sugar** and 1 teaspoon **ground cumin**. Add one 1-pound **pork tenderloin**, sliced into 16 medallions, and toss to coat; cover and refrigerate for 2 hours. Preheat a grill to medium-high. Cut 1 large peeled and pitted **mango** into 1-inch cubes. Slice 4 trimmed **scallions** into 2-inch pieces. Thread the mango, pork and scallions onto eight 12-inch skewers; season with **salt** and **pepper**. Cover and grill on a well-oiled grate, turning once, until browned and just cooked through, about 8 minutes.

Grilled Kielbasa with Fennel and Pears

Pork Tenderloin with Mango

Chicken Wings à l'Orange

## IMAGINE THESE...

**33 TUNA WITH PEPPERCORNS**
Toss 1½-inch pieces of tuna steak in extra-virgin olive oil and roll in cracked black peppercorns. Thread onto skewers and grill until medium-rare.

**34 SPAM HAWAIIAN**
Alternate thin slices of Spam and pineapple rings on a skewer and grill until the Spam is nice and crisp. Sprinkle with french-fried onions and finely chopped red bell pepper.

**35 MISO-SMOKED TURKEY**
Thread chunks of smoked turkey breast and red cabbage onto skewers, dust with powdered miso and grill until the cabbage is tender. Garnish with cilantro and scallions.

**36 COBB KEBABS**
Alternate thick-cut smoked bacon and cubes of chicken on skewers (leaving a few inches of room at the tip) and grill until the chicken is cooked. Add a wedge of avocado before serving and top with crumbled blue cheese.

**37 TOMATO SURPRISE**
Stuff hollowed-out cherry tomatoes with a feta-cream cheese mix. Enclose in oregano-seasoned ground lamb to form meatballs. Skewer and cook until the meat is nicely charred and the cheese is runny.



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Parmesan-Crusted Swordfish

Lamb with Dried Apricots

# ...more MAIN COURSES

**38 Chicken Wings à l'Orange**

Preheat a grill to medium-high. In a saucepan, combine 1 cup **orange juice**, 2 tablespoons each **honey**, **balsamic vinegar** and **dijon mustard**, 1 tablespoon chopped **tarragon** and ¼ teaspoon **ground cumin**. Simmer until reduced by a third, about 20 minutes. Meanwhile, halve 24 **asparagus**. In a bowl, toss the asparagus and 24 **chicken wing drumettes** with 3 tablespoons **extra-virgin olive oil**. Thread about 6 asparagus halves and 3 chicken wings raft-style onto two 12-inch skewers. Repeat to make 8 double-skewer kebabs. Halve 1 large **orange** into 8 half-moons. Thread the orange slices onto the kebabs. Brush the chicken with the honey glaze; season with **salt**. Cover and grill on a well-oiled grate for 8 minutes; baste with the glaze, flip and cook for about 10 minutes.

**39 Parmesan-Crusted Swordfish**

Preheat a grill to medium-high. In a bowl, combine ½ cup **plain greek yogurt**, ¼ cup grated **parmesan cheese**, 1 tablespoon **dijon mustard**, the juice of half a **lemon** and 1 finely chopped **garlic clove**. Add 1½ pounds **skinless swordfish**, cut into 16 cubes; toss to coat. In a bowl, combine ¼ cup **toasted panko**, the grated peel of 1 lemon, 2 tablespoons grated parmesan cheese and 1 tablespoon **extra-virgin olive oil**. Cut 2 **zucchini** crosswise into thirds and quarter each third lengthwise; brush with olive oil. Cut 2 large lemons into 24 half-moons. Thread 2 swordfish pieces with the zucchini spears and lemon slices crosswise onto two 12-inch skewers. Repeat to make 8 kebabs. Cover and grill on a well-oiled grate, turning once, until tender, 8 to 10 minutes. Top the swordfish with the seasoned breadcrumbs.

**40 Lamb with Dried Apricots**

In a small bowl, plump 24 **dried apricots** in boiling water to cover; drain. Meanwhile, in a large bowl, combine ½ cup **apricot preserves**, ¼ cup **red wine vinegar** and 2 tablespoons each **extra-virgin olive oil**, finely chopped **shallots** and water. Stir in 1 tablespoon **dark brown sugar** and 1 teaspoon each **ground coriander**, **dry mustard** and **lemon juice**. Add 1½ pounds trimmed **boneless lamb loin**, cut into 1½-inch cubes; toss to combine, cover and refrigerate for 2 hours. Preheat a grill to medium-high. Thread 1 **red onion**, cut into eighths, the apricots and lamb onto eight 12-inch skewers; season with **salt** and **pepper**. Cover and grill on a well-oiled grate, turning once, for 7 to 9 minutes for medium-rare.

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# DESSERTS

### 41 Black Forest Skewers

Preheat a grill to medium-high. Soak 16 pitted **fresh cherries** in ¾ cup heated **kirsch** or **chambord** for 20 minutes. Meanwhile, shave 1 ounce **semisweet chocolate**. Divide 16 **chocolate donut holes** and the soaked cherries among four 12-inch wooden skewers. Grill on a well-oiled grate, turning once, for 6 to 8 minutes. Meanwhile, in a bowl, beat ½ cup **heavy cream**. Top each donut with a dollop of whipped cream and the shaved chocolate.

### 42 Lemon Meringue "Pie"

Preheat a grill to medium. Thread 2 **store-bought sponge cake dessert shells** raft-style onto two 12-inch skewers. Repeat with 6 more dessert shells. Grill, well side down, on a well-oiled grate until browned. Flip and fill each well with 1 tablespoon **prepared lemon curd**; top with **mini marshmallows**. Transfer to the grill's warming rack, cover and cook until the marshmallows are lightly toasted, about 5 minutes.

### 43 Plumplings (Plum Dumplings)

Preheat a grill to medium. In a bowl, toss 3 quartered **plums** with ¼ cup **brown sugar**, the juice of 1 **lemon** and a pinch of **salt**; let sit for 10 minutes. In a 10-inch cast-iron skillet set on the grill, melt 4 tablespoons **unsalted butter**. Stir in 1 cup **fresh breadcrumbs** and cook until toasted; stir in the marinated plum liquid. Transfer the mixture to a plate. Place 12 **egg roll wrappers** on a work surface, pointed side toward you. Spoon 2 teaspoons of the crumb mixture into the center of each wrapper and top with a marinated plum quarter. Brush the edges with water and fold the corners over the plum to enclose. Thread 3 dumplings onto each of four 12-inch skewers. In a bowl, beat an **egg** with 1 tablespoon water. Brush the dumpling tops with the egg wash and grill on a well-oiled grill grate, flipping once, until golden, about 8 minutes. Dust with **confectioners' sugar**.



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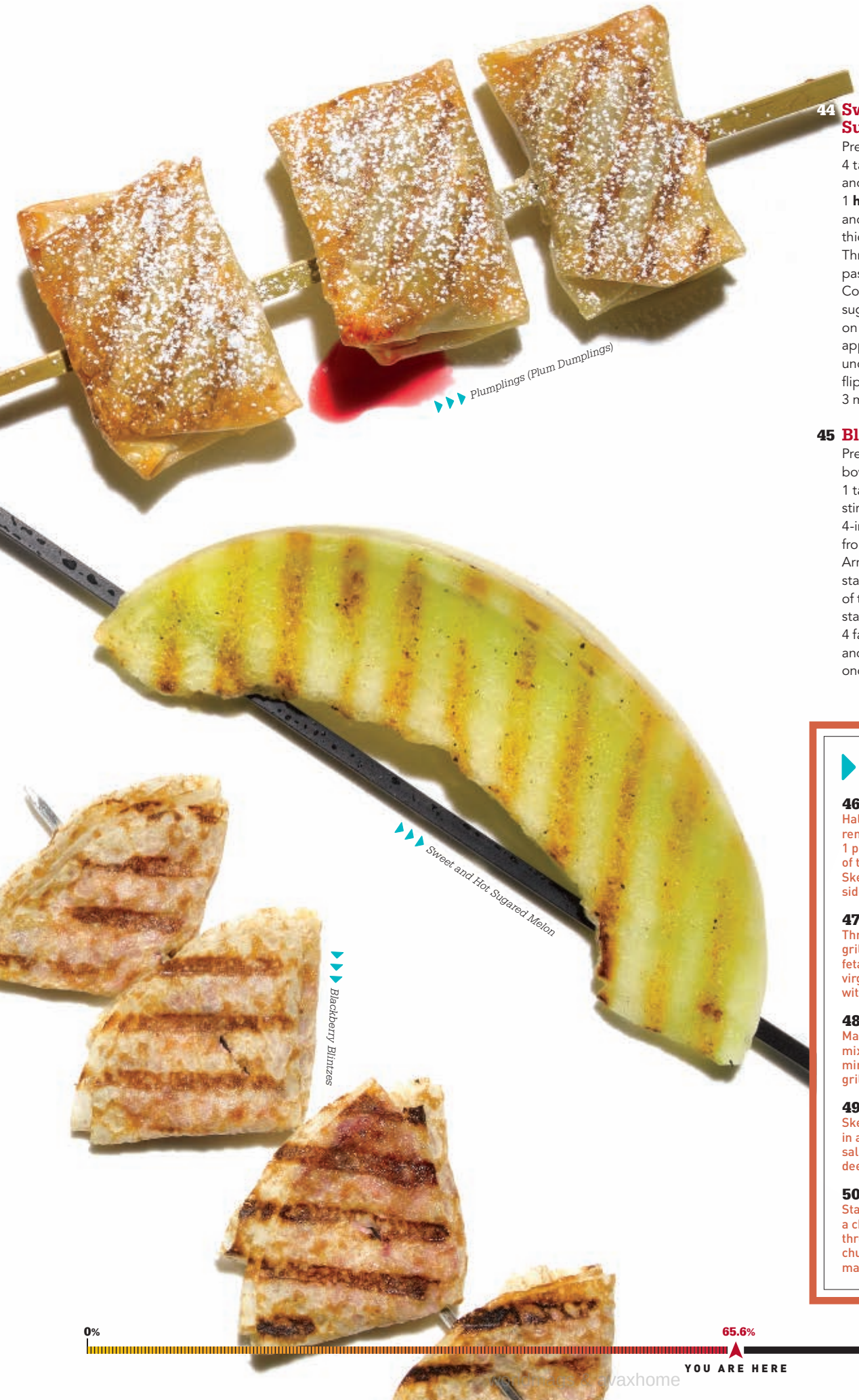



### 44 Sweet and Hot Sugared Melon

Preheat a grill to high. In a dish, combine 4 tablespoons **sugar**, ½ teaspoon **salt** and ¼ teaspoon **cayenne pepper**. Cut 1 **honeydew melon** in half lengthwise and remove the seeds. Cut four 1-inch-thick C-shaped slices from each half. Thread each slice onto a 12-inch skewer, passing through both ends of the C. Coat one side of each slice with the sugar mixture. Grill coated side down on a well-oiled grate until grill marks appear, about 2 minutes. Sprinkle the uncooked sides with the sugar mixture, flip and grill until caramelized, about 3 minutes.

### 45 Blackberry Blintzes

Preheat a grill to medium-high. In a small bowl, mash ½ cup **blackberries** with 1 tablespoon **sugar** and a pinch of **salt**; stir in ½ cup **farmer's cheese**. Using a 4-inch round cookie cutter, cut 32 rounds from a package of **prepared crêpes**. Arrange the crêpes in sixteen 2-layer stacks and spread each with 2 teaspoons of the berry-cheese mixture. Fold each stack in half twice to form a fan. Weave 4 fans onto each of four 12-inch skewers and grill on a well-oiled grate, turning once, for about 2 minutes.

## IMAGINE THESE...

### 46 GRILLED BANANAS FOSTER

Halve unpeeled bananas lengthwise and remove both halves from each peel in 1 piece. Spread toffee sauce on the insides of the peels and replace the banana halves. Skewer lengthwise and grill briefly, fruit side down. Serve with vanilla ice cream.

### 47 CHEESE COURSE

Thread red and green grapes, cubes of grill-friendly cheese (such as haloumi or feta) and crusty bread brushed with extra-virgin olive oil onto skewers; grill. Drizzle with a balsamic vinegar reduction.

### 48 MELON MOJITOS

Marinate hunks of watermelon in a mixture of rum, lime juice and crushed mint leaves. Skewer, coat with sugar and grill on all sides.

### 49 CINNAMON TOASTS

Skewer 1-inch cubes of baguette and soak in a batter of eggs, milk and a pinch of salt. Roll in cinnamon sugar and grill until deep golden.

### 50 FRUIT CUPS

Start with halved pitted nectarines. Place a cherry in each cavity, then skewer through both fruits, along with pineapple chunks. Grill on both sides, basting with maraschino cherry juice.

# Hot 'n' Cold

*Every Day* editor-in-chief **Silvana Nardone** spikes pork tenderloin with a jalapeño-jazzed marinade and serves it with a side of cooling coleslaw.

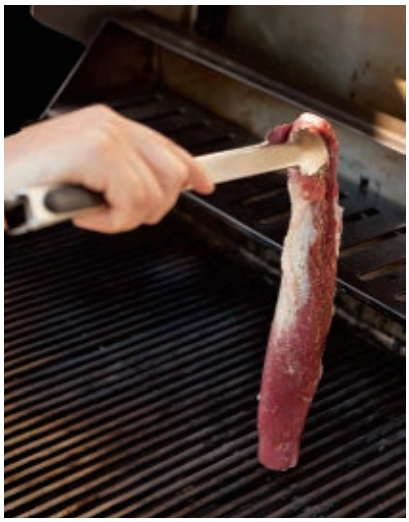
PHOTOGRAPHY BY **STEPHEN SCOTT GROSS**

## what I used

jalapeño chile
rice wine vinegar
sugar
ketchup
orange juice
soy sauce
hoisin sauce
coleslaw mix
cilantro
salt and pepper
pork tenderloin

I preheat a grill to medium. I simmer half a jalapeño, vinegar,

sugar, ketchup, orange juice, soy sauce and hoisin sauce in a saucepan for 10 minutes, whisking. In a bowl, I combine coleslaw



mix, the other jalapeño half, cilantro, vinegar, sugar and salt. I season pork tenderloin with salt and pepper and sear it all over,



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**Want the recipe?**
For exact details, visit rachaelraymag.com/norecipe.

FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY MEGHAN GUTHRIE. HAIR AND MAKEUP BY MAYSOON FARAJ; WARDROBE STYLING BY CHRISTINA STANLEY-SALERNO.

then I baste it with the marinade and grill for about 8 minutes. I let it sit for 5 minutes, then slice and serve with the coleslaw.



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# Bring Home the Bacon

Give the BLT a new spin with bacon-stuffed turkey sliders.

BY **RACHAEL RAY** | PHOTOGRAPH BY **MARCUS NILSSON**

## Club Burger Sliders with Avocado-Ranch Dressing

**MAKES** 8 SLIDERS OR 4 SERVINGS

**Extra-virgin olive oil (EVOO) or vegetable oil, for drizzling**
**6 slices center-cut bacon, chopped**
**2 pounds ground turkey or ground turkey breast**
**1 small onion**
**1 tablespoon hot sauce (eyeball it)**
**2 tablespoons poultry seasoning (a couple of generous palmfuls)**
**Salt and pepper**
**1 hass avocado**
**1 cup sour cream**
**Juice of 1 lemon**
**1 clove garlic, grated or finely chopped**
**A small handful of fresh chives, finely chopped**
**A small handful of fresh dill, finely chopped**
**A small handful of flat-leaf parsley, finely chopped**
**16 slices good-quality white or whole wheat bread**
**Bibb or butter lettuce leaves, for serving**
**2 plum or vine-ripened tomatoes, thinly sliced**

Preheat an outdoor grill or griddle pan to medium high. Place a skillet over medium-high heat. Add a drizzle of EVOO and the bacon to the pan and cook until crisp, about 5 minutes. Drain on paper towels to cool, then chop.

While the bacon cooks, place the turkey in a large bowl. Grate the onion on top of the turkey to get 3 to 4 tablespoons onion juice. Add the hot sauce, poultry seasoning, salt and lots of pepper. Add the cooked bacon, mix and form 8 slider patties, about 2½ to 3 inches wide. Drizzle with EVOO to coat lightly. Cook on the grill or griddle, turning once, until cooked through, 8 to 10 minutes.

While the sliders cook, preheat the broiler. Place the avocado in a food processor. Add the sour cream, lemon juice, garlic, chives, dill and parsley; season with salt and pepper. Process into a smooth, thick sauce.

Using a 3-inch round cookie cutter, cut out rounds of bread (or trim 1 inch of crust all the way around the bread slices to form small squares); discard the crusts. Arrange the bread on a baking sheet and toast under the broiler. Serve the bacon-turkey sliders with the lettuce, tomatoes and avocado-ranch sauce between the toasts.

*"Who doesn't love a good club sandwich? Half the fun is the presentation: It's cut into four small triangles piled nice and high with turkey and BLT. But these sliders are even cuter, if you ask me! The bacon is in the turkey burger, and the lettuce and tomato are topped with an avocado-ranch sauce—way tastier than plain ol' mayo!"*

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY ROBYN GLASER.



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# Family Matters

Yes, pizza can be as healthy as it is tasty. Just grill a whole wheat crust, then top it with bacon, caramelized onions and tomatoes.

BY **TRACEY SEAMAN** | PHOTOGRAPH BY **MARCUS NILSSON**

## French Onion Grilled Pizzas

**SERVES** 4 **PREP** 15 MIN **COOK** 30 MIN

- 6 slices thick-cut bacon
- 2 tablespoons extra-virgin olive oil
- 1 large onion, thinly sliced
- Salt and pepper
- 1 pound prepared whole wheat pizza dough
- 1½ cups (6 ounces) shredded monterey jack cheese
- 1 teaspoon fresh thyme leaves, chopped
- 2 small plum tomatoes, sliced

**1.** Preheat a grill to medium and arrange a large cast-iron skillet on the grate. Add the bacon to the skillet and cook until crisp-tender, 5 to 7 minutes. Discard the fat and transfer the bacon to a paper-towel-lined plate to drain. Let cool, then finely chop.

**2.** Heat 1 tablespoon olive oil in the skillet. Add the onion, season with salt and pepper and cook, stirring, until golden, about 10 minutes.

**3.** Meanwhile, grease the grill and a large baking sheet with the remaining 1 tablespoon olive oil. Cut the pizza dough into quarters, form into 4 balls and place on the baking sheet. Flatten the dough balls by pressing with the heel of your hand to make four 4-inch rounds. Stretch out 2 rounds, holding each upright with your hands and working in a circular fashion, until they are 7 inches in diameter.

**4.** Lay 1 pizza round on each side of the greased grill, cover and cook until the dough bubbles on top and is golden underneath, about 3 minutes. Flip the pizzas and, working quickly, top each with one-quarter of the onion, cheese and bacon. Cover and cook for 2 minutes. Remove the pizzas from the heat, sprinkle with the thyme and top with the tomatoes. Repeat with the remaining 2 pizza rounds. Cut into wedges and serve.

## behind the recipe

Hot dogs and hamburgers? Been there, grilled that. Why not fire up some pizza? The Haviland siblings of Westfield, New Jersey, did, and they had a blast. Between cracking jokes and dancing to music, Casey, 13, Connor, 12, Caitlin, 9, and Christian, 5, kneaded dough, sliced tomatoes, fried bacon and chopped thyme leaves. "This was their first time trying fresh thyme—it was great to challenge their taste buds," said their mom, Maura. The only thing they'd change? "I wish Rachael could have been here cooking with us—I love her!" enthused budding chef Caitlin.

—SARAH ZORN

## yum-o! TIPS OF THE MONTH

**Sugary drinks = lots of empty calories. These delicious and nutritious lower-sugar twists on your kids' favorites prove you don't have to sacrifice flavor (or fun!) to drink healthier this summer.**

- Instead of sodas: Add a splash of fruit juice to seltzer. You'll get half the calories of soda and an added dose of vitamins and antioxidants.
- Instead of fruit punches: Dilute fresh fruit purees with water, then jazz them up with berries or sliced peaches and plums.
- Instead of milkshakes: In a bar shaker, combine a splash of vanilla or almond extract, a squirt of chocolate syrup (or a sprinkle of cinnamon) and low-fat milk. Shake with crushed ice and strain into a glass.

*For more ways to help your family build healthier relationships with food and cooking, visit yum-o.org.*

FOOD STYLING BY CYD RAFTUS MCDOWELL; PROP STYLING BY ROBYN GLASER.



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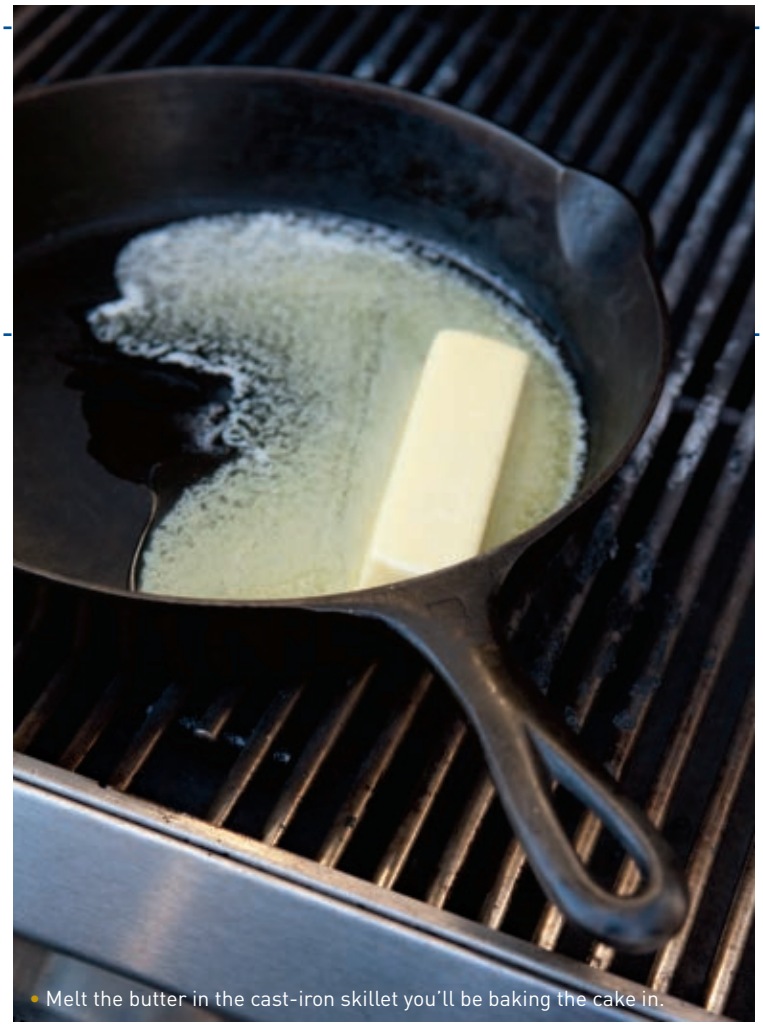
# Campfire Classic

Remake a summer-camp favorite with toasty chocolate and marshmallow on a layer of moist gingerbread. It all comes together in a skillet right on the grill.

BY **SILVANA NARDONE** | PHOTOGRAPHY BY **STEPHEN SCOTT GROSS**



• Melt the butter in the cast-iron skillet you'll be baking the cake in.

• Use an internal oven thermometer on the grill to know when it's reached 350°.

• Test for doneness by pressing the cake in the middle—it should spring back.

• Invert a springform pan to raise the cake to the grill lid's heat to brown the marshmallows.

"Nothing can replace sitting around a cozy campfire with family and friends, toasting marshmallows for s'mores. But when you're back home, you can use your backyard grill to deliver that same smoky, charred s'mores flavor—no open flame necessary."

## Grilled Gingerbread S'mores Cake

**SERVES** 8 **PREP** 10 MIN **BAKE** 30 MIN

- **1 stick (4 ounces) unsalted butter**
- **1½ cups flour**
- **2 tablespoons unsweetened cocoa powder**
- **2 teaspoons ground ginger**
- **1½ teaspoons baking powder**
- **1 teaspoon pumpkin pie spice**
- **½ teaspoon baking soda**
- **½ teaspoon salt**
- **½ cup packed light brown sugar**
- **2 eggs, at room temperature**
- **3 tablespoons unsulfured molasses**
- **8 ounces chocolate bars, such as Hershey's, broken into pieces**
- **2½ cups mini marshmallows**

**1.** Preheat a grill to 350° or medium heat. In a 9-inch cast-iron skillet, melt the butter, then pour into a medium bowl; let cool slightly. Reserve the skillet.

**2.** In another medium bowl, whisk together the flour, cocoa powder, ginger, baking powder, pumpkin pie spice, baking soda and salt. In the bowl with the butter, add the brown sugar, eggs, molasses and ½ cup water; whisk until smooth. Whisk the flour mixture into the molasses mixture until just combined; scrape the batter into the reserved skillet.

**3.** Place the skillet on the grill, cover and bake until springy to the touch in the center, about 25 minutes. Remove the skillet from the grill and increase the heat to 400° or medium-high heat.

**4.** Top the gingerbread with the chocolate and marshmallows. Place an inverted 2½-inch-high cake pan, such as a springform pan, on the grill. Place the skillet on top of the pan, cover and bake until the marshmallows are lightly browned, about 5 minutes. Let stand for 5 minutes before cutting.

FOOD STYLING BY TRACEY SEAMAN; PROP STYLING BY MEGHAN GUTHRIE. HAIR AND MAKEUP BY MAYSOON FARAJ.



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# free-for-all

**Last time we checked, a backyard party was about hanging out—not being held hostage by the grill. Declare your independence with a hands-off seafood and sausage boil that'll cook itself to perfection.**

BY **STACY ADIMANDO** | RECIPES BY **VIVIAN JAO** | PHOTOGRAPHY BY **DAVID TSAY**

FOOD STYLING BY RORI TROVATO; PROP STYLING BY DANE HOLWEGER. FASHION STYLING BY SARAH STANLEY AT ARTMIXBEAUTY.COM; HAIR AND MAKEUP BY MEGHAN MCCLAIN AT ARTMIXBEAUTY.COM/DERMALOGICA.

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Set up a well-oiled cocktail station. Leave a fresh batch of drinks on ice with plenty of shatterproof glasses and bandanas for cleaning spills. And make sure there are lemons, limes and extra hot sauce for guests to add their own finishing touches.

## Beer-y Bloody Mary

**MAKES** 6

In a pitcher, combine **three 12-ounce bottles chilled lager beer**, **4 cups chilled tomato juice** and **3 ounces chilled vodka**. Stir in **the juice of ½ lemon**, **¾ teaspoon celery salt** and **hot pepper sauce to taste**. Pour into tall, ice-filled glasses.

If you've got flowers, flaunt them. Pluck a few from your lawn, then toss into mugs or glasses (choose some sturdy enough to hold up to a strong breeze). Stagger them down the table in a sweetly imperfect pattern.

While dinner cooks, let the games begin. Pull out bikes and skateboards, sporting equipment, or toys like hula hoops and Frisbees from the garage, and let the kids and adults play together.

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it doesn't get better than this
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# free-for-all

Lose the linens and use a sheet of brown paper: Tape the ends to the underside of the table; after dinner, have a friend help you unwrap, then toss the mess right into the trash.

Keep the feast casual and outdoorsy with a hands-on policy: Let guests use fingers or seafood picks instead of forks.

Set out bowls of broth (reserved from the grill pan) and melted butter for dunking, as well as empty pails for guests to toss tails and shells into.

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## Backyard Clambake

**SERVES** 6 **PREP** 20 MIN **GRILL** 30 MIN

- 2 pounds small new yellow-fleshed potatoes
- 1 pound andouille sausage, sliced crosswise ½ inch thick
- One 50-count bag littleneck clams
- Two 1-pound bags steamer clams
- 2 lemons, 1 cut into 6 rounds and 1 cut into 6 wedges
- 5 to 6 cloves garlic, smashed and peeled
- 1 bunch fresh thyme
- 2 pounds shell-on large shrimp (about 45 pieces)
- 4 ears corn, broken into 2 or 3 pieces each
- Melted butter, for dunking
- Old Bay Seasoning, for sprinkling
- Crusty bread, for mopping

**1.** Preheat a grill to high. In an 18-inch roasting pan, add the potatoes, sausage and 4 cups water. Place on the grill, close the grill lid and bring to a boil. Add the clams; scatter the lemon rounds, garlic and thyme on top. Cover with foil or the roaster lid, then close the grill lid and cook for 15 minutes. Stir well, add the shrimp and corn, cover, close the grill lid and cook until the clams open, 10 to 15 minutes.

**2.** Transfer the shellfish, sausage and vegetables to bowls or platters and serve with the lemon wedges, melted butter and Old Bay Seasoning. Ladle the clam broth into large bowls and serve with the crusty bread.

## better butters

Three ways to add more flavor

**1.** Add finely chopped garlic, rosemary and lemon zest to the pan with the butter; let melt.

**2.** After melting the butter, pour a few dashes of green chile hot sauce into the pan; stir.

**3.** Add a few teaspoons of finely chopped scallions and dill into the pan with the butter; let melt.



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Offer extra spice: Fill seasoning shakers with Old Bay and leave them out for on-the-spot flavoring. The spice blend will complement the seafood, sausage and potatoes—and the tomato-based cocktails.

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## Grilled Fruit Sundaes

**SERVES** 6

**PREP** 10 MIN (PLUS SITTING) **GRILL** 10 MIN

- **3 peaches, nectarines or plums, cut into 8 wedges each**
- **6 tablespoons sugar**
- **1 pinch salt**
- **6 waffle cups**
- **Vanilla, butter pecan or peach ice cream**

**1.** In a bowl, toss the fruit with the sugar; let sit for 15 minutes. Meanwhile, cover the grates of a grill with foil and preheat to high. Arrange the fruit, skin side down, on the foil, close the grill lid and cook for 2 to 3 minutes. Flip the wedges to one of the cut sides, cover and cook for 2 minutes more. Flip the fruit to the other cut side and cook, covered, for another 1 or 2 minutes. Transfer to a cutting board and coarsely chop. Add the fruit and any juice to a bowl and stir in the salt; let stand for 5 minutes.
**2.** Fill each waffle cup with ice cream and top with the fruit and its juices. Serve immediately.

## game changers

Jennifer Sbranti, founder of hostesswiththemostess.com, has fresh ideas for fair-weather fun.

**reinvent charades** Make a list of celebs, such as actors, bands members or reality-TV stars. Write the names on scraps of paper and have each guest choose one. The mission: to impersonate the celeb using only charades-style clues (no speaking!) and fun props (just leave out a pile of movie-star sunglasses, hats, and accessories like beaded necklaces or bowties) while the other guests guess.
**have a chipping contest** Create a chipping "net"—any large box or some blocks will do—then lay out ping-pong or small foam balls, a stopwatch and a few golf clubs (a 7- or 9-iron will give the ball some lift). Make teams, then specify a short amount of time for each guest to try to chip the ball into the net. Shots that hit it within the time get 1 point, and shots that make it in score 3.
**make tasty arts and crafts** Take advantage of the great outdoors with edible finger painting: Lay craft paper (or paper leftovers from the meal) on the lawn and let kids create designs with pudding "paints"—vanilla pudding colored with food dye.

Leave guests with a memory of the delicious feast—not the scent. Before the party, dunk a few washcloths or thick paper towels into cold water. Roll and stack them on a tray and place in the fridge. After the meal, serve them with lemon wedges for partygoers to clean their hands.

A summer party without a cold dessert? Never! End the day relaxing with waffle cup sundaes featuring ripe grilled peaches, nectarines or plums.

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# Reach for the Stars

The following Fourth of July party has been rated S for "sophisticated." It features stylish lighting, stiff cocktails and sumptuous food piled high, and is intended for mature audiences.

FOOD STYLING BY RORI TROVATO; PROP STYLING BY DANE HOLWEGER.

BY **GINA HAMADEY**

PHOTOGRAPHY BY **CORAL VON ZUMWALT**



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# Reach for the Stars

## All set

We laid the table with cranberry, navy and cream linens, used our indoor plates and silverware, and tucked festive sparklers and rock candy into the place settings.

### Blackberry-Ginger Sour Highballs

**MAKES** 6

- **1 cup blackberries, plus more for garnish**
- **¼ cup sugar**
- **One 1½-inch piece fresh ginger, thinly sliced**
- **1 cup gin**
- **½ cup fresh lemon juice, plus lemon slices for garnish**
- **Ice**
- **One 12-ounce can club soda**
- **Mint sprigs, for garnish**

1. In a small saucepan, bring 1 cup blackberries, the sugar, ginger and ¼ cup water to a boil, stirring to dissolve the sugar. Lower the heat and simmer for 5 minutes. Let cool, then strain, discarding the solids.
2. In a large pitcher, combine the gin, lemon juice and blackberry-ginger syrup. Fill the pitcher with ice and stir vigorously. Fill 6 tall glasses with ice. Pour the chilled liquid into the glasses, holding back the melted ice in the pitcher. Top off each drink with the club soda, then garnish with blackberries, a lemon slice and mint.

GLASSES AVAILABLE AT BARKEEPERSILVERLAKE.COM.

## Star light

Any twinkle lights will work, but these Aluminum Star Party Lights *($25 a strand, lampsplus.com)* are just right for the Fourth of July.

## Bugged out

Basil is a natural mosquito repellent, and much more attractive than the alternatives (spray, zappers). We nestled the plants and votive candles into stacked glass cake stands.

www.vintagings.avaxhome

# Reach for the Stars

## Stacked BLT Salad

**SERVES** 6 **PREP** 15 MIN **GRILL** 5 MIN

- Six ½-inch-thick slices baguette
- 1 bunch scallions
- 3 beefsteak tomatoes, stem ends discarded, halved crosswise
- ¼ cup extra-virgin olive oil
- Salt and pepper
- 1 clove garlic, halved
- ¼ cup mayonnaise
- 1 tablespoon rice vinegar
- 1 large head romaine lettuce, shredded
- 6 slices cooked bacon, halved crosswise

1. Preheat a grill to medium. Brush the bread, scallions and tomatoes with the olive oil; season with salt and pepper. Place on the grill, cover and cook, turning once, until the bread and scallions are slightly charred, about 5 minutes. Rub the grilled bread with the garlic.
2. Finely chop the scallions; transfer to a large bowl. Stir in the mayonnaise and vinegar, add the romaine and toss to coat; season with salt and pepper.
3. Arrange a grilled tomato half on each of 6 plates. Top each with about ½ cup of salad, a grilled bread slice, the remaining salad and 2 pieces bacon.

## Double-Decker Stuffed Portobello Sandwiches

**SERVES** 6 **PREP** 5 MIN **GRILL** 10 MIN

- 6 potato rolls
- 12 portobello mushroom caps, stems discarded
- 1 red onion, cut crosswise into ½-inch-thick slices
- ¼ cup extra-virgin olive oil
- Salt and pepper
- 8 ounces blue cheese, crumbled

1. Preheat a grill to high. Grill the rolls until lightly toasted.
2. Brush the mushroom caps and onion with the olive oil; season with salt and pepper. Place on the grill, cover and cook, turning once, for 8 minutes. Transfer the onion to a plate. Divide the blue cheese among 6 of the mushroom caps, stem side up, and top each with a remaining mushroom, stem side down. Cover and grill until the cheese melts, about 1 minute. Place a mushroom stack on each of the roll bottoms and top with the onion and roll tops.

### Star Bright

Sprinkle glow-in-the-dark stars *($12.50, amazon.com)* in the grass. As the sky darkens, the lawn will start to gleam. More romantic than fireworks? You be the judge.

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## Grilled Strawberry Cheesecake Towers

**SERVES** 6 **PREP** 20 MIN **GRILL** 15 MIN

- 1 pound strawberries, hulled
- Two 12-ounce pound cakes, cut into twelve ½-inch slices
- 4 tablespoons butter, melted
- 12 ounces cream cheese, at room temperature
- ¼ cup sugar
- ¾ cup heavy cream
- ¼ cup strawberry jelly, melted

1. Preheat a grill to high. Thread the strawberries onto skewers and place on the grill. Cook, turning frequently, until lightly charred, 5 to 7 minutes; transfer to a bowl. Lower the heat to medium. Brush the pound cake slices on both sides with the melted butter. Grill, turning once, until toasted and grill marks appear, about 8 minutes.
2. Coarsely chop the strawberries. In a medium bowl, using a handheld mixer, beat the cream cheese with the sugar until smooth. Beat in the heavy cream until soft peaks form, about 3 minutes. Stir in three-quarters of the chopped strawberries.
3. Brush the cake slices with the jelly, then spread each with 3 tablespoons of the strawberry cream. Stack them in twos, cream side up, to make 6 double-decker stacks. Dollop each with the remaining strawberry cream and chopped strawberries.



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# That's the Spirit

This pup-ified quesadilla brings together red bell pepper, white tortilla and blue cheese crumbles for a yummy, patriotic-themed treat.

BY **ANDREW KAPLAN**

*No need for a doggie bag here!*

## Grilled Red, White and Blue Cheese Doggie-dilla

**MAKES** 1 **PREP** 5 MIN **COOK** 15 MIN

- ¼ red bell pepper
- One 6- to 8-inch tortilla
- ¼ cup shredded mozzarella cheese
- 2 tablespoons blue cheese crumbles
- Salsa, for serving (people's portions only)
- Sour cream, for serving (people's portions only)

**1.** Preheat a grill to medium. Grill the bell pepper until tender, about 8 minutes. Remove from the heat, let cool, then thinly slice.

**2.** Top one half of the tortilla with the pepper and two cheeses and fold to make a half-moon, pressing down firmly. Place on the grill and cook until the cheese starts to melt, about 2 minutes. Flip and cook on the other side until the tortilla is warmed through and the cheese is melted, 2 to 3 minutes. Let cool, then cut into triangles to serve. For people's portions, serve with the salsa and sour cream on the side.

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Keep your pet lookin' good (and your couch hair-free) with this easy-to-clean, removable-top dog brush. *($16 to $18, petco.com)*

## miracle worker

Homeward Bound Golden Retriever Rescue has been providing sanctuary for special-needs golden retrievers since 2000, assisted by food donations from Rachael's Rescue and the work of dedicated volunteers. Edna Caluza has fostered more than 50 of their goldens, including 2½-year-old **Miracle**, who was left blind and deaf from a 107-degree fever. "My granddaughters asked if we could adopt her for their Christmas gift," Edna explains. "Miracle had so many challenges, but we've had fun helping her through them every day. It turns out that Miracle's the best gift we've ever received!" —SARAH ZORN

**did you know?**
A dog's only sweat glands are on his paw pads and nose.

DOG, ISTOCKPHOTO.COM; RECIPE PHOTO BY LUCAS ZAREBINSKI; FOOD STYLING BY LIZA JERNOW; PROP STYLING BY SARA WACKSMAN. RECIPE REVIEWED BY THE ASPCA.



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# grilling in the off-season

Grill marks don't expire in September. We've got three reasons (fall! winter! spring!) to keep the flame alive all year long.

BY **LIZ PEARSON** | PHOTOGRAPHY BY **JEFF HARRIS**

FOOD STYLING BY LIZA JERNOW; PROP STYLING BY JULIE FLYNN.
WEBER GRILLS AVAILABLE AT LOWE'S.



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# autumn

Fall days are the Goldilocks of temperatures—not too hot, not too cold, and just right for an outdoor feast.

### *Thing to Know*

Spice up game-day grilling by marinating meat overnight in oddball combos: Try beer and maple syrup for beef, orange soda and soy sauce for chicken, and red wine and fig preserves for pork or lamb.

### *Thing to Know*

Ask for wild American shrimp from the Gulf and South Atlantic at your seafood counter, since they're in season through the fall. Grill skewers of peeled, deveined shrimp and serve hot with a squeeze of lime for the perfect supper starter.

The deep, candied flavor and rich texture of **sweet potatoes** make them the perfect match for fall's cooler temperatures.

"GRILLING SEASON PEAKS AT TAILGATING TIME. IN TEXAS, THAT'S WHEN THINGS COOL OFF AND YOU WANT TO BE OUTSIDE. START BY STUFFING JALAPEÑOS WITH CHEESE AND WRAPPING THEM IN BACON—YOU KNOW, THOSE COULD BE THE FIRST WORDS OF EVERY GRILLING RECIPE IN THE FALL."

—ROBB WALSH, author of *The Tex-Mex Grill and Backyard Barbacoa Cookbook*

### Sweet Potatoes with Pear-Molasses Compote

**SERVES** 4

Preheat a grill or grill pan to medium. Cut **2 unpeeled sweet potatoes** crosswise into ¼-inch-thick slices. Halve and core **2 red pears**. Brush the sweet potatoes and pears with **2 tablespoons extra-virgin olive oil**; season with **salt** and **pepper**. Cover and grill, turning once, until tender, about 8 minutes. Chop the pears. In a bowl, combine **2 tablespoons brown sugar**, **2 tablespoons melted butter**, **1 tablespoon molasses** and **1 teaspoon cider vinegar**. Toss in the chopped pears and season with salt and pepper. Serve the compote over the grilled sweet potatoes.

### *Thing to Know*

Mild fall evenings were made for dining alfresco. The only problem? As the temperatures start falling, so do the leaves. Sweep the ground around the grill as needed to avoid fire hazards.



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IN WINTER, THE SMOKY, PRIMAL FLAVORS OF THE GRILL ARE A NICE STEP UP FROM FLAVORS OF THE STOVE OR OVEN. WE USE OUR WEBER KETTLE GRILL EVEN WHEN THE SNOW IS PILED ALL AROUND. ONE JANUARY, WE GRILL-SMOKED A BRISKET FOR 15 HOURS. IT WAS DELICIOUS!"

**— CHRISTOPHER HIRSHEIMER AND MELISSA HAMILTON, authors of the *Canal House Cooking* series**

## Creamy Grilled Onion Crostini

**SERVES** 6

Preheat a grill or grill pan to medium. Thickly slice **1 red** and **2 yellow onions**. Brush the onions and **6 thick slices of rye bread** with **¼ cup extra-virgin olive oil**. Grill, turning once, until the bread is toasted, about 5 minutes, and the onions are very tender, about 10 minutes. In a bowl, toss the onions with **⅓ cup chopped parsley**; season with **salt** and **pepper**. In a small bowl, combine **¾ cup sour cream** and **2 tablespoons dijon mustard**. Spread the mixture on the toasts and top with the onions. Sprinkle with **1½ cups grated gruyère cheese** and place on the grill. Cover and cook until the cheese is melted, 3 to 5 minutes. Top with more chopped parsley.

### *Thing to Know*

Holiday sales make winter a surprisingly cheap time to hunt for a new grill or swank accessories. Hit department and specialty stores for deals on grills and gadgets like rib racks, skewers and tongs. Then break in your new gear by grilling the holiday bird.

### *Thing to Know*

Okay, sometimes—like during blizzards—you want to stay inside. Good news: Items that fall through the grates of an outdoor grill are perfect for grill pans. Think green beans or thinly sliced carrots. Grill strips of pita bread or tortillas to make chips and, for dessert, grill grapes and dust with brown sugar and cinnamon. (Oh, don't forget the grilled cheese sandwiches—we just can't resist!)

**Onions** are winter's chameleons, moving from sweet to savory, refreshing to hearty—and smoky, once you add the flavorful heat of the grill.

### *Thing to Know*

Think you're cold? Imagine how your grill feels. Adjust accordingly: Preheat it twice as long as usual and keep the lid closed and vents open during cooking. Also, check out charcoalbob.com for a grilling timeline customized to doneness, prep time and the outdoor temperature—it'll even tell you where to place each cut of meat!

GLOVE AND SPATULA AVAILABLE AT SUR LA TABLE.

# winter

Defrost those taste buds and stock up on charcoal.
After all, isn't the best cure for a cold day a big ol' fire?



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# spring

The produce is sprouting, and the frost is thawing—on the ground and on the grill cover.

### *Thing to Know*

Chalk it up to retail flukes, but, according to the National Cattlemen's Beef Association, beef is most affordable during spring—7 percent below the year's highest prices. Grill-friendly cuts like tenderloin and ground beef are sold at their lowest prices in May. What are you waiting for? Stock up!

The crisp aroma and texture of lively green **asparagus** complement lighter, more vibrant meals.

### *Thing to Know*

Toast the warmth with friends and grilled cocktails. Grill lemon, lime or orange wedges for about 30 seconds per side, then use to garnish spring drinks like the **April Shower** (1 ounce brandy + ¼ ounce Bénédictine + 1 ounce orange juice) or **Income Tax Cocktail** (1 ounce gin + ¼ ounce each sweet and dry vermouth + 1 ounce orange juice + dash of angostura bitters). Shake each in a cocktail shaker with ice, then strain into glasses.

"THE FIRST SPRING PRODUCE HERALDS THE GOOD (AND WARM) TIMES TO COME. THAT'S WHY I ALWAYS THINK: GRILL. I SLIP ON A JACKET, FIRE UP MY LONG-NEGLECTED FRIEND AND ADD WARM-WEATHER DELICIOUSNESS TO ASPARAGUS, ARTICHOKES OR GREEN GARLIC. OR I GRILL THE LAST OF THE WINTER ONIONS TO TOSS WITH SWEET SPRING SPINACH."

**—RICK BAYLESS, award-winning chef, restaurateur and cookbook author**

### Asparagus with Parsley-and-Orange Butter

**SERVES** 4

Preheat a grill or grill pan to medium-high. In a large bowl, combine **¼ cup chopped parsley**, **2 tablespoons each chopped chives** and **softened butter**, **1 tablespoon grated orange peel** and **1 teaspoon lemon juice**. Brush **1½ pounds trimmed asparagus spears** with **1 tablespoon extra-virgin olive oil**; season with **salt** and **pepper**. Grill the asparagus, turning once, until tender, about 5 minutes. Add the grilled asparagus to the parsley-butter mixture; season with salt and pepper. Serve at room temperature.

### *Thing to Know*

Trying to avoid April showers by grilling under an overhang or too close to the house can be dangerous. Instead, grill items that can cook with the lid closed and that don't need extra attention. Chicken, pork tenderloin and lamb chops are perfect for drizzly days.



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# Guy Fieri

Let's take this outside: The Food Network host and author of *More Diners, Drive-ins and Dives* gives Rach an all-access backyard pass to his grill.

PHOTOGRAPHY BY **JAMES BAIGRIE**

**RACHAEL RAY:** Hey, Guy! Thanks for letting us hang out in your backyard today. I have a feeling you spend a lot of time out here, rain or shine. Am I right?
**GUY FIERI:** I'm a five-seasons griller! Did you know I added a new season? Living in Cali, I'm cooking in the yard all the time. I don't care what the weather is like. My hair is impervious to any kind of dampness, so I don't have too much to worry about.

**RR:** What do you love about grilling?
**GF:** There's nothing that can replicate the smoky flavor of char, so when I've got the hankering for it, I tell my wife that I'm taking care of dinner. I have three different types of barbecues—a coal, gas and smoker—so I can experiment a lot.

**RR:** I see that you love grilling salads as much as I do. I put heads of romaine, radicchio or endive on the heat, but I still get some funny looks because it's not mainstream yet. Is there anything new that you would encourage us to try on the grill?
**GF:** It's not really new, but stone fruits like peaches and apricots work really well. But make sure you're cooking at the right temperature—a cold grill will slow up the flavor and a scorching-hot one will mask it. Also, your grate should be nice and clean. You don't want bits of charred meat in your dessert.

**RR:** Good tip! Do you have a grill horror story?
**GF:** Tons. Here's a good one: I was making wild boar ribs the other day and I had some buddies working with me. I gave my friend Billy the ribs and asked him to put them on the grill. Well, one of the other guys had cranked the heat to superhigh, but Billy didn't know. I come out 10 minutes later and those gorgeous, organic wild boar ribs were turned into beef jerky.

**RR:** Oh, that's hysterical! Did you try them?
**GF:** They were terrible. I think people expect everything we make to come out great. But cooking is like snow skiing: If you don't fall at least 10 times, then you're not skiing hard enough. If you're cooking and not making mistakes, you're not playing outside your safety zone. I don't expect it all to be good. I have fat dogs because I scrap that stuff out the back door.

**RR:** Isaboo gets her share of my mistakes, too! So say you're having a dream barbecue, whom would you invite to stop by?
**GF:** I get a lot of my inspiration from my family, but I never got to meet my dad's dad, so having him there would be amazing. I love to laugh and am always looking to have a good time, so I'd definitely want Rodney Dangerfield at the table—the man could make a moment out of anything. Last, I'd invite Julia Child, too, because I'd really have to put on my "A" game.

**"My buddies know that if I'm rockin' and rollin' at the grill, there's an open invitation to come over. We pop some beers, turn up the music and hang all day."**
—GUY



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OPPOSITE PAGE: FOOD STYLING BY KATIE CHRIST; GROOMING BY ARIEL RAMIREZ.
THIS PAGE: FOOD STYLING BY KATIE CHRIST.

recipe 1

## Guy's Grilled Romaine with Bacon-Blue Cheese Vinaigrette

**SERVES** 6 **PREP** 10 MIN **COOK** 15 MIN

- ½ pound bacon, chopped
- ¼ cup extra-virgin olive oil
- 1 red onion, finely chopped
- ½ cup balsamic vinegar
- 3 romaine hearts, halved lengthwise
- 2 ounces blue cheese, crumbled
- Cracked black pepper, for garnish

**1.** Preheat a grill to high. In a medium skillet, cook the bacon, stirring frequently, over medium heat until crisp, about 5 minutes. Lower the heat to low, add 2 tablespoons olive oil and the onion and cook until softened, about 5 minutes. Stir in the vinegar.
**2.** Brush the cut sides of the lettuce halves with the remaining 2 tablespoons olive oil and grill cut side down until seared, about 1 minute. Serve the lettuce cut side up. Top with the bacon dressing, blue cheese and pepper.

## Guy's Five-Pepper-Stuffed Skirt Steak

**SERVES** 4
**PREP** 35 MIN (PLUS COOLING)
**COOK** 15 MIN

- 2 red bell peppers
- 2 poblano chiles
- 2 jalapeño chiles
- 1 anaheim chile
- Two ¾-pound skirt steaks, halved crosswise and pounded ¼ inch thick
- Salt and cracked black pepper
- 4 pieces snack-size string cheese, such as Polly-O, quartered lengthwise
- 1 tablespoon extra-virgin olive oil
- 1 onion, finely chopped
- 1 clove garlic, finely chopped
- 3 tablespoons vodka
- ½ cup half-and-half
- 2 tablespoons finely chopped cilantro
- 4 scallions, chopped

**1.** Preheat a grill to high. Grill the bell peppers and chiles, turning occasionally, until evenly charred, about 10 minutes. Transfer to a bowl and cover; let cool. Stem, peel and discard the seeds. Slice 1 bell pepper, 1 poblano, 1 jalapeño and the anaheim into strips. Chop the remaining bell pepper, poblano and jalapeño and transfer to a skillet.
**2.** Season the steak on both sides with salt and cracked black pepper. Working with 1 piece at a time, arrange the roasted bell pepper, poblano, jalapeño and anaheim strips and the string cheese on the steak. Starting from a short end, roll up the steak, jelly-roll-style. Truss with kitchen string.
**3.** Add the olive oil and onion to the chopped peppers and chiles and cook over medium-high heat, stirring occasionally, for 4 minutes. Add the garlic and cook for 1 minute. Add the vodka and bring to a boil. Add the half-and-half and return to a boil. Season with salt and cracked black pepper.
**4.** Lower the grill temperature to medium. Cover and grill the rolled steaks, turning occasionally, for 10 to 12 minutes for medium-rare. Return the pepper sauce to a simmer; stir in the cilantro and scallions. Slice each steak crosswise and serve on a bed of sauce.

recipe 2

## guy's fave tools

My pride and joy is my Vidalia 6-foot grill.

Good tunes on the Ecast online jukebox are a must.



Outset tongs are sturdy and have a good grip.

I like a variety of meats, like porterhouse, chops and sausage.



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100% grilling!

# READY, SET, COOK!

June/July 2010

**key**

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$10 SPOT · VEG OUT
MP = MENU PLANNER

Get more details at rachaelraymag.com/recipes.

## STARTERS + SIDES + SNACKS


Candied Salmon ..... 133
Creamy Grilled Onion Crostini ... 182
Ginger-Lime Scallops ..... 132
Grilled Cheese Sandwiches ..... 132
Grilled Shrimp Cocktail ..... 133
Paella Bites ..... 133
Pigs in Blankets ..... 133
Polenta with Butter-Basted Mushrooms ..... 135
Ricotta Crostini ..... 134
Salami-and-Fig Fans ..... 132
Saltimbocca Wings ..... 133
Stuffed Mushrooms ..... 133
Thai Thighs ..... 133

## PASTA + PIZZA


French Onion Grilled Pizzas ..... 153
Red Pepper Pesto-and-Shrimp Pizzas ..... MP

## SALADS + VEGETABLES


Asparagus with Parsley-and-Orange Butter ..... 184
Beets with Horseradish Cream ..... 134
Cauliflower with Spicy Lime Cream ..... 135
Corn Cakes with Peppers and Onions ..... 92
Grilled Creamed Corn ..... 97
Grilled Escarole Caesar Salad with White Beans ..... 131
Grilled Tofu with Chili Sauce ... 136
Guy's Grilled Romaine with Bacon-Blue Cheese Vinaigrette ..... 187
Panzanella-and-Sausage Salad ..... 85
Plum Tomatoes with Artichoke Pesto ..... 135
Prosciutto-Studded Baby Bok Choy ..... 134
Roasted Corn Tostadas ..... 126
Skillet Corn Fritters with Grilled Tomato Toppers ..... 99
Spanish-Style Fennel ..... 134
Spicy Steak Fries ..... 134
Spinach Salad with Tuna, Bacon and Grilled Scallions ..... MP
Stacked BLT Salad ..... 174
Summer Squash ..... 134
Summer Vegetable Napoleons ..... MP
Sweet Potatoes with Pear-Molasses Compote ..... 181
Tri-Colore "Salad" ..... 134

## SAUCES + RUBS + MARINADES


Bourbon Marinade ..... 36
Bourbon-Apple Marinade ..... 112
Charred Tomato-and-Red Pepper Ketchup ..... 117
Cumin Rub ..... 110
Five-Spice Rub ..... 110
Gingered Peach Mustard ..... 122
Hoisin Glaze ..... 108
Honey Barbecue Sauce ..... 108
Hot Sauce Marinade ..... 112
Jicama-and-Watermelon Salsa ..... 120
Lemon-Herb Paste ..... 106
Microbrew Marinade ..... 36
Paprika Rub ..... 110
Seared Scallion Mayonnaise ..... 120
Smoky Tomatillo Relish ..... 118
Spicy Jerk Paste ..... 106
Tequila Marinade ..... 36
Thai Chile Paste ..... 106
White Barbecue Sauce ..... 108
White Wine and Tarragon Marinade ..... 112
White Wine Marinade ..... 36

## BURGERS + DOGS + SANDWICHES


Bacon, Cheese and Tomato Polenta Sandwiches with Green Beans ..... MP
A Better Burger ..... 75
Blackened Shrimp Po'Boy ..... 80
Buffalo Thigh Sliders ..... 128
Burrito's Little Brother ..... 66
Chipotle-Corn Turkey Burgers ..... 98
The Classic ..... 66
Club Burger Sliders with Avocado-Ranch Dressing ..... 144
Creole Andouille Dawgs ..... 131
Double-Decker Stuffed Portobello Sandwiches ..... 174
Grilled Tuna Pan Bagnats ..... 129
Hollywood Star ..... 66
Jalapeño, Avocado and Bacon Burgers ..... 33
Mini Blue Cheese Burgers ..... 137
Mushroom Banh Mi ..... 66
New Orleans Fishwiches ..... 125
Reuben Dogs ..... 125
Reuben Melt ..... 66
Sausage-and-Pepper Sub ..... 78
Tex-Mex Pulled Turkey Sandwich ..... 86
Tuna Melt ..... 76

## FISH + SHELLFISH


Backyard Clambake ..... 161
Curried Shrimp with Pineapple ..... 137
Grilled Fish-and-Slaw "Tacos" ... 91
Grilled Wasabi-Honey Shrimp ..... 20
Parmesan-Crusted Swordfish ..... 139
Shrimp Summer Rolls ..... 87
Surf and Turf "Scampi" ..... 137
Tuna with Peppercorns ..... 138

## POULTRY


Caprese-Style Stuffed Chicken Rolls and Greens ..... MP
Chicken Livers with Pancetta ..... 137
Chicken Wings à l'Orange ..... 139
Chicken Wings with Jala-Peach Sauce ..... 108
Cobb Kebabs ..... 138
Fennel-and-Herb-Rubbed Grilled Chicken Legs ..... 110
Grilled Spanish Chicken and Tomato Bread ..... 127
Italian-Style Grilled Chicken Lettuce Wraps ..... MP
Miso-Smoked Turkey ..... 138
Tea-Soaked Chicken Breasts .... 112
Turkey Breast Paprikash ..... 136
Two Chile-Lime Chicken ..... 106

## MEAT


Barbecue Ribs ..... WEB
Bubble and Squeak ..... 137
Dry-Rubbed Flank Steak with Basil Butter ..... 136
Five-Spice Pork with Broccoli ..... 137
Grilled Kielbasa with Fennel and Pears ..... 138
Grilled Pork Chops with Poblano-and-Corn Relish ..... 101
Grilled Pork Tenderloin with Quick Pickled Slaw ..... 142
Guy's Five-Pepper-Stuffed Skirt Steak ..... 187
Lamb with Dried Apricots ..... 139
Meat-and-Potatoes Salad ..... 130
Pork Chops with Mango-Scallion Couscous ..... MP
Pork Tenderloin with Mango ..... 138
Sausages, Rabes and Ricotta on Ciabatta ..... 127
Skirt Steak and Paprika Potato Salad ..... 90
Spam Hawaiian ..... 138
Spiced Lamb with Corn and Rice Pilaf ..... 89
Standing Lamb Rib Roast ..... 137
Steak à la Chorrillana ..... 94
Tomato Surprise ..... 138

## DRINKS


Beer-y Bloody Mary ..... 158
Blackberry-Ginger Sour Highballs ..... 172

## DESSERTS


Black Forest Skewers ..... 140
Blackberry Blintzes ..... 141
Cheese Course ..... 141
Cinnamon Toasts ..... 141
Fruit Cups ..... 141
Glazed Cornmeal Cake ..... 103
Grilled Bananas Foster ..... 141
Grilled Blueberry Turnovers ..... 63
Grilled Fruit Sundaes ..... 166
Grilled Gingerbread S'mores Cake ..... 154
Grilled Nectarine-Bourbon Ice Cream ..... 52
Grilled Strawberry Cheesecake Towers ..... 176
Lemon Meringue "Pie" ..... 140
Melon Mojitos ..... 141
Plumplings (Plum Dumplings) ..... 140
Sweet and Hot Sugared Melon ..... 141

## PET


Grilled Red, White and Blue Cheese Doggie-dilla ..... 178


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# 10 things we've learned about grilling

1. Flipping food on the grill doesn't have to be unwieldy. During recipe development, we picked up a no-sweat skewering trick: Use multiple skewers and thread them like a raft, right through the food.

2. Don't have an outdoor grill? No problem. As grilling becomes universally popular, our test-kitchen team has discovered that indoor grills are being tricked out to meet the demand. In fact, many new stovetops are being designed with built-in grills that match the power of outdoor gas models.

3. Many of our favorite kitchen cookware pieces make equally great grilling equipment. Heavy-duty roasting pans, dutch ovens and cast-iron skillets can stand up to extreme heat. What should you keep away from the flame? Anything with a nonstick surface.

4. We know it's not easy to get the perfect grill marks at home. Hot and cold zones on the grill, plus the uneven surfaces of food, can sometimes interfere. Lifestyle editor Stacy Adimando uses a styling trick to make the marks appear every time: Heat metal skewers over the flame and press them against the food in even lines—instant char marks!

5. The only foods that don't take well to the grate are ice cream (ha-ha!) and marshmallows (the pillowy things deflate on contact).

6. The most common word heard while cooking up our first-ever 100% Grilling Issue: marinades. Turns out that you haven't met a marinade you didn't love. Many of you want to be exclusive with the italian salad dressing variety. We feel you.

7. When cooking outdoors, flavor comes from everywhere—especially from the drippings. According to BBQ chef Adam Perry Lang, meat gets an incomparable boost as drops of juice hit the flame, vaporize and rise back to the meat. So, just let 'er drip!

8. A grill can turn any veggie hater into a lover and can even reincarnate leftover steamed vegetables. Just brush with a little seasoned olive oil and let the flames flavor them up.

9. "Grilled" is the buzzword on menus these days, even if the chef is actually cooking the food on a flattop griddle. Something to keep in mind the next time you order a "grilled burger."

10. And if you're grilling in the dead of winter, take the advice of our test kitchen associate, Katie Barreira: Wear fingerless gloves, slather your knuckles with Vaseline and—here's a no-brainer—do most of your recipe prep work indoors in your warm kitchen.

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